



## Meat Slicer 250mm Sirman

**Rs. 67500** **Rs. ₹ 65,800**  
(GST Extra)

Slice through meat with precision and ease using the Meat Slicer 250mm Sirman from Cookkart! This robust and efficient meat slicer is designed to streamline your food preparation process and deliver perfectly sliced meats every time. With its 250mm blade, this slicer can effortlessly cut through various cuts of meat, making it a must-have tool for any kitchen. The durable build and reliable performance of the Sirman meat slicer ensure durability and consistency in your food preparation tasks. Upgrade your kitchen equipment today with the Meat Slicer 250mm Sirman and experience the power of professional-grade slicing technology at your fingertips!



### Technical Specifications

Blade Dia	: 250mm / 10 Inch
Cut Thickness	: 13mm
Dimension in MM (L X W X H)	: 500x410x360
Hopper Size in MM	: 230x230
Run of Carriage	: 240mm
Weight in Kgs	: 14
Motor Power	: 0.20 Hp / 145 Watts

### Application

- 1. Dessert Buffets:** Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- 2. Wedding Reception:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- 3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- 4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- 5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

### Features

- 1. Adjustable Temperature Control:** Chocolate fountain machines often come with adjustable



temperature controls to maintain the chocolate at the desired consistency and prevent burning.

**2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.

**3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.

**4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.

**5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.