

Meat Slicer 275mm Sirman

Rs. 77200 Rs. [] 75,800

(GST Extra)

Introducing the Cookkart Meat Slicer 275mm Sirman, the ultimate tool for precision slicing in your commercial kitchen. This top-of-the-line meat slicer is designed to streamline your food preparation process with effortless efficiency. The 275mm blade ensures consistent slices every time, making it perfect for a variety of meats and cheeses. The Sirman meat slicer is built to last, featuring durable construction and reliable performance that will elevate your culinary creations to the next level. Upgrade your kitchen arsenal with the Cookkart Meat Slicer 275mm Sirman and experience the power of premium slicing technology. Elevate your kitchen game today!



Technical Specifications

Blade Dia : 275mm / 11 Inch

Cut Thickness : 13mm

Dimension in MM (L X W X H) : 525x410x360

Hopper Size in MM : 220x225 Run of Carriage : 235mm Weight in Kgs : 16.5

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 Receptions:** 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