

Bowl Cutter 9.4ltr Sirman

Rs. 160900 ~~Rs.~~ ₹ 152,900
(GST Extra)

Introducing the Bowl Cutter 9.4ltr Sirman by Cookkart - the ultimate kitchen companion for professional chefs and cooking enthusiasts! This powerful and efficient food processing machine is designed to revolutionize your food preparation experience with its incredible 9.4-liter capacity and precision cutting capabilities.

Unleash your culinary creativity with the Bowl Cutter 9.4ltr Sirman, as it effortlessly chops, mixes, and blends a wide variety of ingredients to perfection. Whether you're whipping up delicious sauces, salsas, or emulsions, this high-performance bowl cutter delivers consistent results every time.

Say goodbye to tedious manual chopping and cutting, and say hello to the time-saving efficiency of the Bowl Cutter 9.4ltr Sirman. Its durable construction and user-friendly design make it a must-have kitchen tool for busy professionals and home cooks alike.

Upgrade your kitchen arsenal today with the Bowl Cutter 9.4ltr Sirman from Cookkart, and take your culinary creations to the next level. Shop now and experience the power of precision cutting with this top-of-the-line food processing machine!



Technical Specifications

Bowl filling level : 5.4 L
Power Supply : 120V AC 60Hz 6.8Amp
Weight in Kgs : 23 Kgs
Bowl Capacity : 9.4 L
Motor Power : 350 Watt + 350 Watt / 0.5 Hp + 0.5hp
Motor RPM : 2800 rpm

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.