

Bowl Cutter 5.3ltr Sirman

~~Rs. 101300~~ **Rs. ₹ 95,800**
(GST Extra)

Introducing the Bowl Cutter 5.3ltr Sirman by Cookkart - the ultimate kitchen essential for professionals seeking top-notch food processing equipment. This powerful machine boasts a 5.3-liter capacity, making it perfect for chopping, mixing, and blending ingredients with ease and precision. The Bowl Cutter 5.3ltr Sirman is designed to streamline the food preparation process, saving you time and effort in the kitchen.

Equipped with cutting-edge technology and superior build quality, this bowl cutter is built to withstand high-volume use in commercial kitchens. Its robust construction ensures durability and reliability, making it a long-term investment for your culinary operations.

Upgrade your kitchen arsenal with the Bowl Cutter 5.3ltr Sirman and experience unmatched performance and efficiency. Elevate your cooking game and unleash your culinary creativity with this essential tool from Cookkart. Order yours today and revolutionize the way you prepare and process food!



Technical Specifications

Bowl filling level : 3.1 L
Weight in Kgs : 11 Kgs
Bowl Capacity : 5.3 L
Motor Power : 350 Watt / 0.5 Hp
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.