

Bowl Cutter 3.3ltr Sirman

Rs. 85500 Rs. [] 80,000 (GST Extra)

Introducing the Bowl Cutter 3.3ltr Sirman from Cookkart - the ultimate kitchen tool for efficiency and precision! This powerful bowl cutter is designed to streamline your food preparation process with ease and accuracy. With a generous 3.3-liter capacity, this Sirman bowl cutter is perfect for handling large quantities of ingredients.

Crafted with high-quality materials and advanced technology, the Bowl Cutter ensures reliable and consistent performance in any professional kitchen setting. Its sleek design and user-friendly controls make it a must-have for chefs and food enthusiasts alike.



Experience the power of the Bowl Cutter 3.3ltr Sirman and elevate your culinary creations to the next level. Boost productivity, save time, and achieve perfect results every time with this top-of-the-line kitchen essential. Order yours today from Cookkart and revolutionize the way you cook!

Technical Specifications

Bowl filling level: 1.5 L Weight in Kgs: 10 Kgs Bowl Capacity: 3.3 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 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.

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