

Masala Powdering Kandap Machine

Rs. 47000 (GST Extra)

Enhance the efficiency of your spice grinding with our premium Masala Powdering Kandap Machine from Cookkart. This robust and innovative machine is designed to effortlessly pulverize a variety of spices, ensuring a consistent and fine powder every time. With its powerful performance and durable construction, this Kandap machine is a must-have for any commercial kitchen looking to streamline their spice grinding process. Invest in the Cookkart Masala Powdering Kandap Machine today and elevate your culinary creations to the next level.



Technical Specifications

Drive Type : V Belt
Hammer Dimension : 50 MM
Hammer Length : 1210 MM
No of Hammers : 2 Nos

Other Dimensions : Pully - 132 MM , Piston Pin - 45 MM

Weight in Kgs : 195 Kgs Capacity : 15 to 20 Kgs

Motor Power : 1 HP
Motor RPM : 1440 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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