

Atta Kneader Drum Type 30Kg

Rs. 47900 (GST Extra)

Transform your bakery or restaurant kitchen with the Atta Kneader Drum Type 30Kg from Cookkart. This powerful and efficient machine combines durability with convenience to streamline your dough preparation process. With a capacity of 30Kg, it can easily handle large batches of dough, saving you time and effort. The sturdy drum type design ensures consistent kneading results every time.

Say goodbye to manual kneading and hello to precision and speed with the Atta Kneader Drum Type 30Kg. Elevate your kitchen operations and deliver top-quality dough for your breads, pizzas, and more. Invest in this essential equipment today and experience the difference in your food production. Trust Cookkart for reliable and superior kitchen solutions that empower your culinary creations.



Technical Specifications

Drum Capacity	: 30 Kgs
Mixing Duration	: 15-20 Minutes
Dimension in Inches (L X W X H)	: 46X36X20
Motor Power	: 1.5 HP
Motor RPM	: 1440
Weight in KG	: 103

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.