

Namkeen Masala Mixture Machine 2ft

Rs. 28600 (GST Extra)

Introducing Cookkart's cutting-edge Namkeen Masala Mixture Machine 2ft - the ultimate solution for your food processing needs! Elevate your culinary creations with this powerful and efficient machine designed to simplify your mixing process.

Crafted with precision and durability in mind, this machine boasts a compact 2ft size that fits perfectly into any kitchen space. Say goodbye to manual labor and hello to streamlined productivity as you effortlessly blend your favorite spices and ingredients to perfection.

Experience the convenience and efficiency of the Cookkart Namkeen Masala Mixture Machine 2ft - a game-changer for any food enthusiast or professional chef. Invest in quality, invest in Cookkart. Upgrade your mixing game today!



Technical Specifications

Drum Capacity : 8 -10 Kgs
Dimension in Inches (L X W X H) : 39X1929
Drum Size in Inches (L X W X H) : 24X12X14
Motor Power : 0.5 HP
Weight in KG : 64

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.