

Masala Coating Machine 32x32

Rs. 67200 (GST Extra)

Enhance the flavor and quality of your dishes with the Masala Coating Machine 32x32 from Cookkart. This powerful machine is designed to evenly coat your food items with delicious spices and seasonings, giving your dishes a mouthwatering taste that will leave your customers coming back for more. With its durable construction and precise operation, this machine ensures consistent results every time. Elevate your culinary creations and impress your customers with the Masala Coating Machine 32x32 from Cookkart. Order now and take your dishes to the next level of deliciousness!



Technical Specifications

Capacity (Per Hour) : 30 - 40 Kgs Dimension in Inches (L X W X H) : 68X37X51

Motor Power : 1 HP (Single Phase)

Weight in KG : 162

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.