

Masala Coating Machine 18x18 Tilting

Rs. 42900 (GST Extra)

Introducing the ultra-efficient Masala Coating Machine 18x18 Tilting from Cookkart! Elevate your food preparation process with this powerhouse of a machine that seamlessly coats your ingredients with delicious masala blends. Say goodbye to tedious manual coating and hello to efficiency and consistency with this must-have kitchen companion.

Designed for maximum convenience, this Masala Coating Machine features a tilting mechanism that simplifies loading and unloading, saving you valuable time and effort in the kitchen. Its 18x18 size offers ample space to coat large batches of ingredients at once, perfect for commercial kitchens and food processing operations.



Boost your productivity and culinary precision with the Cookkart Masala Coating Machine 18x18 Tilting. Whether you're coating meats, vegetables, or snacks, this machine ensures an even distribution of flavors every time, guaranteeing a delectable outcome that will leave your customers coming back for more.

Upgrade your kitchen arsenal with the Masala Coating Machine 18x18 Tilting from Cookkart and revolutionize the way you prepare and serve your signature dishes. Order yours today and experience the power of efficiency and quality in every coat!

Technical Specifications

Capacity (Per Hour) : 10 - 15 Kgs Type : Tilting Dimension in Inches (L X W X H) : 41X23X36

Motor Power : 0.5 HP (Single Phase)

Weight in KG : 88

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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