

Masala Coating Machine 18x18

Rs. 44300 (GST Extra)

Introducing Cookkart's revolutionary Masala Coating Machine 18x18 - the ultimate game-changer for all your seasoning needs! Elevate your culinary creations with precision and efficiency using this high-performance machine. Designed to coat your snacks, nuts, or other food items with delicious masala blends in a breeze!

Boost your productivity and take your dishes to the next level with the Masala Coating Machine 18x18. Its innovative features ensure consistent results every time, saving you valuable time and effort in the kitchen. Unleash your creativity and impress your customers with perfectly seasoned treats that will keep them coming back for more.



This must-have machine from Cookkart is built to withstand the demands of any commercial kitchen, delivering exceptional quality and durability. Say goodbye to uneven coating and hello to perfection with the Masala Coating Machine 18x18. Upgrade your kitchen arsenal today and unleash the full potential of your culinary creations!

Technical Specifications

Capacity (Per Hour) : 10 - 15 Kgs Dimension in Inches (L X W X H) : 42X19X38

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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