

Atta Kneader 2Kgs

Rs. 8200 (GST Extra)

Unleash your culinary creativity with the Cookkart Atta Kneader 2Kgs! This powerful kitchen essential is designed to streamline the process of kneading dough, making it ideal for bakeries, restaurants, and home kitchens. With a capacity of 2kgs, this atta kneader can handle large batches of dough with ease, saving you time and effort. Say goodbye to tedious manual kneading and hello to quick and efficient dough preparation.

Constructed with high-quality materials, the Cookkart Atta Kneader is built to last, ensuring years of reliable performance. Its compact design saves valuable countertop space, while its intuitive operation makes it easy to use for chefs of all skill levels. Whether you're whipping up delicious breads, pizzas, or pastries, this atta kneader will help you achieve consistent results every time.



Enhance your cooking experience and elevate your culinary creations with the Cookkart Atta Kneader 2Kgs. Order yours today and experience the convenience and efficiency of professional dough kneading at your fingertips!

Technical Specifications

Bowl size : 9.5X6.5 Inches

Cycle time : 4 Mins Weight in Kgs : 16 Kgs

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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