

Atta Kneader U type 30Kgs 2Ft

Rs. 50000 (GST Extra)

Looking to streamline your dough preparation process? Look no further than the Atta Kneader U type 30Kgs 2Ft from Cookkart. This powerful and efficient commercial kitchen equipment is designed to handle up to 30Kgs of atta with ease, making it the perfect choice for busy bakeries, restaurants, and food establishments. With its U-shaped design and 2ft size, this atta kneader offers exceptional performance while saving valuable space in your kitchen.



Experience the convenience of effortless dough kneading, thanks to the robust construction and advanced features of this Atta Kneader. Say goodbye to manual labor and hello to increased productivity and consistency in your dough preparation. Whether you're making chapatis, puris, or any other dough-based delicacies, this machine will deliver smooth and perfectly kneaded dough every time.

Upgrade your kitchen operations with the Atta Kneader U type 30Kgs 2Ft from Cookkart and take your culinary creations to the next level. Order yours today and revolutionize the way you prepare dough!

Technical Specifications

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|---------------------------------|-----------------------------|
| Size | : 2 Feet |
| Weight in Kgs | : 190 Kgs |
| Material | : Stainless Steel 304 Grade |
| Dimension in Inches (L X W X H) | : 54X25X40 |
| Motor Power | : 1.5 HP |

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 Reception:** 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.