

Atta Kneader U type 50Kgs 3Ft

Rs. 92900 (GST Extra)

Introducing the Cookkart Atta Kneader U type 50Kgs 3Ft - the ultimate solution for commercial kitchens seeking top-notch efficiency and performance! This robust and versatile Atta Kneader is designed to effortlessly handle up to 50Kgs of dough, making it perfect for high-volume food preparation operations. Its U-shaped design ensures thorough kneading and mixing, while the 3Ft height offers convenience and ease of use.



Say goodbye to manual kneading and hello to time-saving automation with the Cookkart Atta Kneader U type 50Kgs 3Ft. Boost your kitchen productivity, streamline your workflow, and elevate the quality of your baked goods with this reliable and durable equipment. Invest in excellence, invest in Cookkart!

Technical Specifications

Size	: 3 Feet
Weight in Kgs	: 210 Kgs
Material	: Stainless Steel 304 Grade
Dimension in Inches (L X W X H)	: 66X25X45
Motor Power	: 2 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.