

## Atta Kneader U type 100Kgs 5Ft

Rs. 121500 (GST Extra)

Revolutionize your kitchen with the Cookkart Atta Kneader U type 100Kgs 5Ft! This heavy-duty kneader is designed to streamline your dough preparation process, ensuring efficient and consistent results every time. With its impressive 100Kgs capacity and sleek 5ft design, you'll be able to effortlessly knead large quantities of dough with ease. Say goodbye to manual kneading and hello to increased productivity in your kitchen. Invest in the Cookkart Atta Kneader U type 100Kgs 5Ft today and experience the difference for yourself!



### Technical Specifications

Size	: 5 Feet
Weight in Kgs	: 370 Kgs
Material	: Stainless Steel 304 Grade
Dimension in Inches (L X W X H)	: 91X31X48
Motor Power	: 3 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 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.