

Pappad Dough Mixing Machine L Type 15 Kgs With Burner**Rs. 41500 (GST Extra)**

Introducing the ultimate kitchen power tool - Cookkart's Pappad Dough Mixing Machine L Type 15 Kgs With Burner! This heavy-duty machine is a game-changer for any commercial kitchen, combining precision, efficiency, and speed to effortlessly mix pappad dough with ease. With a capacity of 15 kgs and a powerful burner, this machine ensures consistent dough mixing results every time.

Say goodbye to manual labor and hello to streamlined productivity with this innovative machine. Whether you're a seasoned chef or a budding kitchen enthusiast, the Cookkart Pappad Dough Mixing Machine will revolutionize your cooking experience. Take your culinary creations to the next level and elevate your kitchen's efficiency with this must-have appliance.

Don't settle for mediocrity when you can have excellence at your fingertips. Invest in the Cookkart Pappad Dough Mixing Machine L Type 15 Kgs With Burner and witness the power of precision in action. Elevate your kitchen, drive efficiency, and unleash your culinary creativity with this top-of-the-line machine. Order yours today and experience the difference!

**Technical Specifications**

Gear Box type	: Crown Pinion
Mixing Time	: 6 Minutes
Weight in Kgs	: 88 Kgs
Capacity	: 150 Kgs / Hr
Material	: Stainless Steel 304 Grade
Dimension in Inches (L X W X H)	: 32X20X38
Motor Power	: 1 HP (A - Class)

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.