

Pappad Dough Mixing Machine L Type 20 Kgs With Burner

Rs. 48900 (GST Extra)

Introducing the Cookkart Pappad Dough Mixing Machine L Type 20 Kgs with Burner - your secret weapon for efficient and flawless dough preparation! Ideal for commercial kitchens and food processing units, this machine is designed to streamline your pappad making process with ease.

Crafted with precision and durability in mind, this powerful machine can effortlessly mix 20 kgs of dough, ensuring consistent results every time. The integrated burner adds an extra level of convenience, allowing you to cook the dough with precision and speed.



Say goodbye to manual labor and hello to increased productivity with the Cookkart Pappad Dough Mixing Machine. Elevate your kitchen operations and create high-quality pappads efficiently with this versatile equipment by your side.

Invest in the Cookkart Pappad Dough Mixing Machine L Type 20 Kgs with Burner today and revolutionize the way you prepare pappads! Dominate the competition and achieve culinary excellence with this top-of-the-line equipment. It's time to take your pappad making process to the next level!

Technical Specifications

Gear Box type : Crown Pinion
Mixing Time : 6 Minutes
Weight in Kgs : 100 Kgs
Capacity : 200 Kgs / Hr

Material : Stainless Steel 304 Grade

Dimension in Inches (L X W X H): 35X25X40

Motor Power : 1.5 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 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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