

Pappad Dough Mixing Machine Rod Type 20 Kgs With Burner

Rs. 41500 (GST Extra)

Introducing the top-of-the-line Pappad Dough Mixing Machine Rod Type 20 Kgs With Burner from Cookkart!

This innovative machine is a game-changer in the food processing industry, designed to streamline your operations and boost efficiency. Crafted with precision and durability in mind, this machine promises to revolutionize the way you prepare pappad dough.

The powerful burner ensures quick and even heating, while the robust mixing rod efficiently blends ingredients to perfection. With a capacity of 20 kgs, this machine is perfect for high-volume production, catering to the demands of your busy kitchen.

Say goodbye to laborious manual mixing and hello to effortless, consistent results with the Pappad Dough Mixing Machine Rod Type 20 Kgs With Burner. Elevate your culinary creations and stay ahead of the competition with this must-have addition to your kitchen arsenal. Order yours today from Cookkart and experience the difference!



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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in