

Flour Mill 15 Tp Stone Type

Rs. 47000 (GST Extra)

Introducing the Cookkart Flour Mill 15 Tp Stone Type, a powerhouse for grinding grains to perfection! This heavy-duty flour mill is designed for efficiency and durability, with 15 stone plates that ensure precise and uniform grinding every time. Transform your kitchen or commercial space into a flour-making powerhouse with this top-of-the-line machine. Say goodbye to uneven textures and hello to consistently ground flour that will elevate your baked goods to the next level. Invest in the Cookkart Flour Mill 15 Tp Stone Type and unleash the true potential of your culinary creations!



Technical Specifications

Bearing Size : 6207 2RS Power Consumption : 3.2 Unit / Hr

Shaft Diameter : 35 mm

Stone Diameter : 15 Inch / 350 mm

Stone Thickness : 75 mm

Weight in Kgs : 185 Kgs

Capacity : 45 to 50 Kgs

Motor Power : 4 Hp Single Phase / 3 Hp Three Phase

Motor RPM : 1440 RPM

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