

Besan Mixing Machine 10kg

Rs. 29900 (GST Extra)

Introducing the powerful 10kg Besan Mixing Machine by Cookkart! Boost your efficiency in the kitchen with this high-performance machine designed to streamline your besan mixing process. Ideal for commercial kitchens and food establishments, this robust machine has a 10kg capacity, allowing you to effortlessly mix large quantities of besan with ease.

Say goodbye to time-consuming manual mixing and embrace the convenience and speed of this cutting-edge machine. Perfect for bakeries, restaurants, catering services, and more, this Besan Mixing Machine is a game-changer for your business.

Enhance productivity, save time, and achieve consistent results with the Cookkart 10kg Besan Mixing Machine. Invest in quality, invest in Cookkart.



Technical Specifications

| | |
|---------------------------------|-------------------|
| Weight in Kgs | : 85 Kgs |
| Capacity | : 10 Kgs |
| Material | : Stainless Steel |
| Dimension in Inches (L X W X H) | : 28X42X21 |
| Motor Power | : 1 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 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.

- 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.