

Fafda Gathiya Machine

Rs. 21500 (GST Extra)

Introducing the ultimate solution for effortless snack preparation - the Fafda Gathiya Machine from Cookkart! This powerful and efficient machine is designed to revolutionize your snack-making process, allowing you to create delicious and crispy Fafda and Gathiya with ease.

Dominate the snack industry with this state-of-the-art machine that is equipped to streamline and enhance your production. Say goodbye to time-consuming and labor-intensive snack-making methods - with the Fafda Gathiya Machine, you can achieve consistent results in a fraction of the time.

Crafted with precision and quality in mind, this machine is built to withstand high-volume production while maintaining optimal performance. Whether you are a small-scale operation or a large commercial kitchen, this machine is a game-changer for your business.

Elevate your snack game and attract more customers with the tantalizing aroma and taste of freshly made Fafda and Gathiya. Invest in the Cookkart Fafda Gathiya Machine today and experience the power of efficiency, consistency, and quality in every snack you create. Accelerate your snack production and dominate the market like never before!



Fafda Machine

Technical Specifications

Capacity (Per Hour)	: 30 - 40 Kgs
Material	: Stainless Steel
Type	: Without Gear Box
Dimension in Inches (L X W X H)	: 16X18X9
Motor Power	: 0.25 HP
Weight in KG	: 16

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.