

Dough Divider Butler

Rs. 226800 Rs. [] 210,000

(GST Extra)

Introducing the Dough Divider Butler by Cookkart - the ultimate kitchen superhero for efficient dough preparation! This innovative tool is designed to streamline the dough dividing process, saving you time and effort in the kitchen. With its precision cutting and durable construction, the Dough Divider Butler ensures consistent results every time. Say goodbye to uneven dough portions and hello to perfectly divided dough with ease. Make your baking experience a breeze with the Dough Divider Butler by Cookkart - a must-have for any baking enthusiast or professional kitchen. Elevate your culinary creations and revolutionize your workflow with this gamechanging kitchen essential. Order yours today and experience the power of precision in every dough preparation!



Technical Specifications

Dimension W x D x H (mm) : 520 x 420 x 1400 mm

Electricals : 220V / 50 Hz.

Model : DD-36 Power : 1.5 kW

Remarks : 36 pcs. (30 – 100 gms.)

Weight in Kgs : 200 kgs.

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.hg@gmail.com | cookkart.in