

Dough Ball Machine Double Worm

Rs. ~~67700~~ Rs. ₹ 64,300
(GST Extra)

Introducing the Dough Ball Machine Double Worm from Cookkart, the ultimate game-changer for your bakery or pizzeria! With its innovative design and double worm technology, this machine effortlessly transforms dough into perfect, consistent balls with precision and efficiency.

Crafted for durability and reliability, this dough ball machine is a must-have for any professional kitchen seeking to streamline their dough preparation process. Say goodbye to inconsistent results and hello to uniform dough balls every time!

Take your baking to the next level with the Cookkart Dough Ball Machine Double Worm, the powerhouse tool that will revolutionize your workflow and boost your productivity. Order yours today and experience the difference!



Technical Specifications

Bowl size	: 2-3 KG
Weight in Kgs	: 63 Kgs
Weight of Dough Ball	: 4 TO 80 GM
Capacity	: 1500 To 2000 Per Hour
Body Material	: S.S.
Dimension in Inches (L X W X H)	: 30" x 15" x 38"
Motor Power	: 1 Hp (Single Phase)

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.