

## Dough Kneader Cum Dough Ball Making Machine

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

Introducing the ultimate kitchen companion - the Dough Kneader Cum Dough Ball Making Machine from Cookkart! This powerhouse appliance is designed to streamline your baking process, saving you time and effort. Say goodbye to hours of manual kneading and shaping dough by hand - with this innovative machine, you can effortlessly mix and form dough balls in a fraction of the time.



Crafted with precision and efficiency in mind, this dough kneader cum dough ball making machine offers unparalleled performance and consistency. It's a must-have tool for bakeries, pizzerias, and restaurants looking to elevate their dough preparation game.

Get ready to revolutionize your kitchen operations with Cookkart's Dough Kneader Cum Dough Ball Making Machine - your key to unlocking a world of convenience, speed, and quality in every batch of dough. Upgrade your baking game today!

### Technical Specifications

Bowl size	: 2-3 KG
Dough Kneading Capacity	: 10 KG
Weight in Kgs	: 81 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)	: 45" x 16" x 30"
Motor Power	: 1.5 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.