

Dough Kneader Cum Dough Sheeter Machine

~~Rs. 55700~~ **Rs. ₹ 52,900**
(GST Extra)

Introducing the groundbreaking Dough Kneader cum Dough Sheeter Machine from Cookkart - the ultimate solution for all your bakery needs! This versatile machine is designed to enhance your baking experience with its powerful performance and efficient dual functionality.

Crafted with precision engineering, this Dough Kneader cum Dough Sheeter Machine streamlines the process of kneading and sheeting dough, delivering consistent results every time. Say goodbye to tedious manual labor and hello to effortless baking perfection!

Equipped with unparalleled power and durability, this machine boasts a seamless blending of ingredients, while effortlessly rolling out dough to the desired thickness with the utmost precision. Take your bakery creations to the next level with Cookkart's Dough Kneader cum Dough Sheeter Machine - a must-have for any professional kitchen.

Upgrade your baking game today with the Cookkart Dough Kneader cum Dough Sheeter Machine and experience the difference of superior quality and efficiency in every bake. Order yours now and revolutionize the way you bake!



Technical Specifications

Dough Kneading Capacity : 10 Kgs
Size : 34" x 19" x 36"
Weight in Kgs : 80 Kgss
Motor Power : 1.5 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.

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.