

Flour Mixing Machine 2 Kgs

Rs. 8400 Rs. [] 7,900 (GST Extra)

Achieve perfection in your baking endeavors with Cookkart's Flour Mixing Machine 2 Kgs. This powerful machine is designed to streamline your baking process, ensuring smooth and efficient flour mixing. With a capacity of 2 kgs, it is perfect for small to medium-sized batches, allowing you to whip up delicious treats with ease. Say goodbye to lumps and uneven mixing - our Flour Mixing Machine guarantees a uniform blend every time. Elevate your baking game with this essential kitchen companion from Cookkart. Order now and experience the difference!



Technical Specifications

Dimension in Inches (L X H X W): 14 x 18 x 15

Weight in Kgs : 16 Kgs Capacity : 2 KG

Body Material : SS Bowl , MS Body

Motor Power : 0.25 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 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.

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