

Flour Mixing Machine 15 Kgs

~~Rs. 27900~~ **Rs. ₹ 26,500**
(GST Extra)

Enhance your baking experience with the Cookkart Flour Mixing Machine 15 Kgs! This robust and efficient machine is designed to streamline your dough preparation process, saving you time and effort in the kitchen. With a generous capacity of 15 kgs, this mixer is perfect for small to medium-scale bakeries and kitchens. Its durable construction ensures reliable performance, while its user-friendly design makes operation a breeze. Say goodbye to manual mixing and hello to precision and consistency with the Cookkart Flour Mixing Machine 15 Kgs. Elevate your baking game and take your creations to the next level with this powerhouse appliance!



Technical Specifications

Dimension in Inches (L X H X W)	: 36 x 21 x 35
Weight in Kgs	: 67 Kgs
Capacity	: 15 KG
Body Material	: SS Bowl , MS Body
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 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.