

Flour Mixing Machine 20 Kgs

~~Rs. 39,200~~ **Rs. ₹ 37,200**
(GST Extra)

Revolutionize your baking game with the Cookkart Flour Mixing Machine 20 Kgs. This powerful machine is designed to take your bakery operation to the next level with its 20 Kgs capacity, ensuring you can mix large batches of flour effortlessly. The sturdy construction and reliable performance make it a must-have for any professional baker looking to streamline their workflow. Say goodbye to manual mixing and hello to efficiency and precision with the Cookkart Flour Mixing Machine 20 Kgs. Elevate your baking business today!



Technical Specifications

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| Dimension in Inches (L X H X W) : | 46 x 41 x 26 |
| Weight in Kgs : | 130 Kgs |
| Capacity : | 20 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 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.