

Flour Mixing Machine 25 Kgs

~~Rs. 42200~~ **Rs. ₹ 40,000**
(GST Extra)

Introducing the Cookkart Flour Mixing Machine 25 Kgs, a game-changer in your commercial kitchen setup. This high-performance machine is designed to streamline and elevate your baking operations with precision and efficiency.

With a capacity of 25 kgs, this powerhouse can easily handle large batches of flour to meet the demands of your bakery or food production facility. Its durable construction ensures long-lasting performance, while the user-friendly design makes operation a breeze.

Boost your productivity and create consistent, perfect dough every time with the Cookkart Flour Mixing Machine 25 Kgs. Say goodbye to manual mixing and hello to a seamless, time-saving solution that will take your baking game to the next level. Invest in this essential equipment today and watch your business thrive!



Technical Specifications

| | |
|---------------------------------|---------------------|
| Dimension in Inches (L X H X W) | : 48 x 42 x 28 |
| Weight in Kgs | : 135 Kgs |
| Capacity | : 25 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.