

Flour Mixing Machine 30 Kgs

Rs. 45900 Rs. [] 43,600 (GST Extra)

Enhance efficiency and elevate productivity in your commercial kitchen with the Cookkart Flour Mixing Machine 30 Kgs. This robust and reliable machine is designed to effortlessly mix up to 30 kgs of flour, ensuring consistent and high-quality dough every time. Its sturdy construction and powerful performance make it a must-have for bakeries, restaurants, and other food establishments. Invest in the Cookkart Flour Mixing Machine 30 Kgs today and experience the perfect blend of precision and power in your culinary operations. Optimize your workflow and elevate your baking game with this exceptional machine from Cookkart.



Technical Specifications

Dimension in Inches (L X H X W): 42 x 40 x 25

Weight in Kgs : 140 Kgs Capacity : 30 KG

Body Material : SS Bowl , MS Body

Motor Power : 2 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.