

Flour Mixing Machine 40 Kgs

Rs. 64800 Rs. [] 61,500

(GST Extra)

Introducing Cookkart's high-performance Flour Mixing Machine 40 Kgs, the ultimate solution for all your commercial mixing needs! This industrial-grade mixer is designed to streamline your baking process with its remarkable efficiency and reliability.

With a capacity to mix 40 kgs of flour in a single batch, this Flour Mixing Machine is a powerhouse in the kitchen, delivering consistent and perfectly blended results every time. Whether you're preparing dough for bread, pizza, cakes, or pastries, this machine will help you achieve the ideal texture and quality for your creations.



Equipped with powerful motors and sturdy construction, this mixer is built to withstand the demands of a busy kitchen environment. Its user-friendly controls make operation a breeze, allowing you to focus on creating delicious baked goods without any hassle.

Bring speed, precision, and efficiency to your bakery or food service establishment with the Cookkart Flour Mixing Machine 40 Kgs. Invest in this top-of-the-line equipment today and elevate your baking production to new heights!

Technical Specifications

Dimension in Inches (L X H X W): 50 x 42 x 25

Weight in Kgs : 158 Kgs Capacity : 40 KG

Body Material : SS Bowl , MS Body Motor Power : 2 Hp THREE PHASE

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in