

Flour Mixing Machine 50 Kgs

~~Rs. 69300~~ **Rs. ₹ 65,800**
(GST Extra)

Looking for a powerful and efficient solution for mixing flour in large quantities? Look no further than the Cookkart Flour Mixing Machine 50 Kgs. This robust machine is designed to handle up to 50 kgs of flour with ease, making it perfect for commercial kitchens, bakeries, and food processing units.

With its sturdy construction and reliable performance, this flour mixing machine ensures consistent results every time. The user-friendly controls make operation simple, while the efficient motor and mixing mechanism ensure quick and thorough blending of ingredients.

Whether you're preparing dough for bread, pastries, or other baked goods, this Flour Mixing Machine from Cookkart is a must-have tool to streamline your production process. Increase productivity, save time, and achieve perfect dough consistency with this powerful machine by your side.

Invest in the Cookkart Flour Mixing Machine 50 Kgs and take your baking operations to the next level. Order now and experience the convenience and efficiency that this high-quality machine brings to your kitchen.



Technical Specifications

Dimension in Inches (L X H X W)	: 51 x 45 x 27
Weight in Kgs	: 165 Kgs
Capacity	: 50 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 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.