

## Flour Mixing Machine 10 Kgs SS Body

**Rs. 31600 ~~Rs. ₹ 30,000~~**  
(GST Extra)

Introducing the Cookkart Flour Mixing Machine 10 Kgs SS Body - The Ultimate Kitchen Companion for Bakers and Culinary Enthusiasts!

This high-quality flour mixing machine is expertly crafted with a durable stainless steel body, ensuring longevity and performance. With a capacity of 10 kgs, it is ideal for mixing various types of flour effortlessly.



Experience seamless mixing and blending with precision, thanks to the robust construction and powerful functionality of this machine. Say goodbye to lumps and uneven mixing with this efficient kitchen appliance designed to elevate your baking experience.

Whether you are a home baker or a professional chef, the Cookkart Flour Mixing Machine 10 Kgs SS Body is guaranteed to simplify your cooking process and enhance your culinary creations. Invest in this essential kitchen tool today and witness the difference it makes in your recipes!

### Technical Specifications

Dimension in Inches (L X H X W) :	34 x 19 x 34
Weight in Kgs :	70 Kgs
Capacity :	10 KG
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.