

Dry Fruits Tukda Machine With Gear

Rs. 17900 (GST Extra)

Transform your kitchen with the Cookkart Dry Fruits Tukda Machine with Gear - the ultimate tool for effortlessly preparing delicious and healthy snacks. This powerful machine is a gamechanger, making it easy to process a variety of dry fruits with precision and speed. With its durable gear mechanism, you can trust this machine to deliver consistent results time after time. Elevate your culinary creations and save precious time with this must-have appliance from Cookkart. Unlock the potential of your kitchen today!



Technical Specifications

Capacity (Per Hour) : 30 - 35 Kgs Dimension in Inches (L X W X H) : 17X13X21

Motor Power : 0.25 Motor RPM : 1440

Note : With Standard Gear Box

Weight in KG : 28

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.

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