

## Flour Kneading Machine Drum Type 7 KG

**Rs. 21,100 ~~Rs. 20,000~~**  
(GST Extra)

Introducing the Flour Kneading Machine Drum Type 7 KG from Cookkart - the ultimate kitchen essential for quick and efficient dough preparation. This powerful machine is designed to streamline your kitchen operations with its high-performance features. The drum type kneading technology ensures thorough mixing and consistency, resulting in perfect dough every time.

Say goodbye to manual kneading and hello to time-saving convenience with the Flour Kneading Machine Drum Type 7 KG. Its 7 KG capacity can handle large batches effortlessly, making it ideal for commercial kitchens and bakeries. The robust construction guarantees durability and longevity, while the user-friendly design ensures easy operation.



Boost your productivity and elevate your culinary creations with the Flour Kneading Machine Drum Type 7 KG from Cookkart. Invest in this essential equipment today and experience the difference in efficiency and quality. Order now and take your kitchen to the next level!

### Technical Specifications

Dimension in Inches (L X H X W) :	26 x 25 x 14
Drum Size :	14 x 12 x 11
Weight in Kgs :	40 Kgs
Motor Power :	0.75 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.