

Flour Kneading Machine Drum Type 10 KG

~~Rs. 28700~~ **Rs. ₹ 27,200**
(GST Extra)

Unlock effortless dough kneading with the Cookkart Flour Kneading Machine Drum Type 10 KG. This robust and reliable kneading machine is designed to handle up to 10 KG of flour, making it the perfect companion for busy commercial kitchens. Featuring a sturdy drum-type construction, this machine ensures thorough and consistent kneading for smooth and perfect dough every time.

With its efficient design, this flour kneading machine streamlines your dough preparation process, saving you time and effort. Say goodbye to tedious hand kneading and hello to quick and consistent results with this powerful kitchen essential. Invest in the Cookkart Flour Kneading Machine Drum Type 10 KG and take your baking game to the next level.



Technical Specifications

Dimension in Inches (L X H X W)	: 29 x 29 x 15
Drum Size	: 14 x 15 x 12
Weight in Kgs	: 54 Kgs
Motor Power	: 1.0 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 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.