

Flour Kneading Machine Drum Type 15 KG

Rs. 30200 Rs. 28,600 (GST Extra)

Introducing Cookkart's Flour Kneading Machine Drum Type 15 KG - the ultimate solution for effortless dough preparation in commercial kitchens! This powerhouse machine is designed to handle up to 15 KG of flour with ease, making it perfect for bakeries, pizzerias, and restaurants. The drum-type design ensures thorough kneading and uniform mixing, guaranteeing consistent results every time.

Say goodbye to manual kneading and hello to efficiency and quality! This Flour Kneading Machine is equipped with powerful features to streamline your workflow - saving time and labor costs. Its robust construction ensures durability and longevity, making it a worthwhile investment for any food establishment.

Take your dough-making process to the next level with Cookkart's Flour Kneading Machine Drum Type 15 KG. Enhance productivity, maintain quality, and exceed customer expectations with this indispensable kitchen companion. Order yours today and experience the difference!



Technical Specifications

Dimension in Inches (L X H X W) : $31 \times 29 \times 15$ Drum Size : $17 \times 15 \times 12$

Weight in Kgs : 65 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.

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