

Flour Kneading Machine Drum Type 20 KG

~~Rs. 36200~~ **Rs. ₹ 34,300**
(GST Extra)

Upgrade your kitchen game with the Cookkart Drum Type 20 KG Flour Kneading Machine. This powerhouse appliance is designed to make your dough preparation process a breeze, saving you time and effort. The durable construction ensures long-lasting performance, while the 20 KG capacity allows you to handle large batches with ease. Say goodbye to tedious manual kneading and hello to efficiency and precision with this top-of-the-line machine. Invest in your culinary success with the Cookkart Flour Kneading Machine and take your dishes to the next level.



Technical Specifications

Dimension in Inches (L X H X W)	: 33 x 36 x 19
Drum Size	: 17 x 17 x 15
Weight in Kgs	: 78 Kgs
Motor Power	: 1.50 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.