

Flour Kneading Machine Drum Type 30 KG

~~Rs. 48300~~ **Rs. ₹ 45,800**
(GST Extra)

Introducing Cookkart's Flour Kneading Machine Drum Type 30 KG - the ultimate solution for professional dough preparation! Boost your bakery or restaurant's efficiency with this high-performance machine designed for seamless dough kneading. With a generous capacity of 30 KG, this rugged appliance is perfect for handling large batches with ease.

Say goodbye to manual labor and hello to streamlined operations with this durable and reliable flour kneading machine. Its drum-type design ensures thorough and even kneading, resulting in perfectly mixed dough every time. Whether you're baking bread, pizza, or pastries, this machine will save you time and effort in the kitchen.

Invest in the future of your business with Cookkart's Flour Kneading Machine Drum Type 30 KG. Enhance your production capabilities, reduce labor costs, and improve dough quality with this must-have kitchen companion. Order now and experience the difference for yourself!



Technical Specifications

Dimension in Inches (L X H X W)	: 44 x 38 x 21
Drum Size	: 25 x 20 x 17
Weight in Kgs	: 120 Kgs
Motor Power	: 2.0 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.