

Flour Kneading Machine Drum Type 40 KG

Rs. 58800-Rs. [] 55,800

(GST Extra)

Enhance efficiency in your commercial kitchen with the Cookkart Flour Kneading Machine Drum Type 40 KG. This powerful and durable machine takes the hassle out of dough preparation, allowing you to achieve perfect consistency every time. Designed for high-volume production, this flour kneading machine will streamline your operations and help you meet the demands of your busy kitchen. Invest in the Cookkart Flour Kneading Machine Drum Type 40 KG for unmatched performance and reliability. Elevate your baking game with this essential kitchen companion today!



Technical Specifications

Dimension in Inches (L X H X W) : $49 \times 38 \times 21$ Drum Size : $30 \times 20 \times 17$ Weight in Kgs : 130 Kgs

Motor Power : 2.0 Hp THREE PHASE

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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