

Flour Kneading Machine Drum Type 50 KG

~~Rs. 64800~~ **Rs. ₹ 61,500**
(GST Extra)

Unleash the ultimate power of efficiency in your commercial kitchen with the Flour Kneading Machine Drum Type 50 KG from Cookkart. This heavy-duty machine is a game-changer that ensures seamless dough preparation to meet the demands of high-volume production. With a capacity of 50 KG, this machine is a powerhouse that guarantees consistent and uniform kneading every time. Say goodbye to manual labor and hello to increased productivity with this revolutionary flour kneading machine. Invest in quality, invest in Cookkart. Elevate your culinary creations with this essential equipment that promises to simplify your kitchen operations like never before.



Technical Specifications

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|---------------------------------|----------------------|
| Dimension in Inches (L X H X W) | : 54 x 38 x 21 |
| Drum Size | : 36 x 20 x 17 |
| Weight in Kgs | : 145 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.