

## Besan Flour Mixing Machine 10 Kgs

~~Rs. 32700~~ **Rs. ₹ 31,000**  
(GST Extra)

Introducing the Cookkart Besan Flour Mixing Machine 10 Kgs - the ultimate solution for all your besan flour mixing needs! This high-performance mixer is designed to effortlessly blend and knead up to 10 kgs of besan flour, ensuring a smooth and consistent mixture every time.

Crafted with precision and durability in mind, this machine is perfect for commercial kitchens, restaurants, bakeries, and more. Its compact yet powerful design makes it easy to use and maintain, while its heavy-duty construction guarantees long-lasting performance.

Boost your culinary creations with the Cookkart Besan Flour Mixing Machine 10 Kgs and experience unparalleled efficiency and reliability. Say goodbye to uneven mixing and hello to perfectly blended besan flour with this indispensable kitchen tool. Order yours today and take your kitchen operations to the next level!



### Technical Specifications

Dimension in Inches (L X H X W)	: 29 x 37 x 20
Weight in Kgs	: 84 Kgs
Capacity	: 10 KG
Motor Power	: 1 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.

- 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.