

Besan Flour Mixing Machine 15 Kgs

Rs. 34300 ~~Rs. ₹ 32,500~~
(GST Extra)

Enhance your kitchen efficiency with the Cookkart Besan Flour Mixing Machine 15 Kgs, a powerful solution to streamline your cooking operations. Designed for commercial use, this high-performance machine takes the hassle out of preparing besan flour, offering a capacity of 15 kgs to meet your production needs.

Crafted with precision engineering, this mixing machine ensures consistent and thorough blending of ingredients, resulting in perfect besan flour every time. Its robust construction and reliable motor guarantee durability and long-lasting performance, making it an essential addition to any professional kitchen.

Say goodbye to manual mixing and welcome the convenience and speed of the Cookkart Besan Flour Mixing Machine 15 Kgs. Elevate your culinary creations with this efficient and reliable tool, designed to save you time and effort while delivering top-quality results. Upgrade your kitchen arsenal with this must-have machine and experience a new level of productivity and satisfaction in your cooking endeavors.



Technical Specifications

Dimension in Inches (L X H X W)	: 32 x 38 x 20
Weight in Kgs	: 88 Kgs
Capacity	: 15 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 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.