

## Namkeen Masala Mixture Machine 2ft

Rs. 38000 (GST Extra)

Introducing the cutting-edge Namkeen Masala Mixture Machine 2ft from Cookkart! Elevate your snack production process with this powerful and efficient machine that will revolutionize the way you prepare your signature Namkeen Masala Mixtures.

Crafted with precision and quality, this machine is designed to streamline your operations and boost productivity. With a compact 2ft size, it is perfect for small to medium businesses looking to scale up their snack production.

Say goodbye to manual mixing and hello to consistency and perfection with the Namkeen Masala Mixture Machine 2ft. Invest in this game-changing equipment from Cookkart and experience a significant increase in efficiency and output. Order yours today and take your snack business to the next level!



## **Technical Specifications**

Size : 2 Feet
Weight in Kgs : 155 Kgs
Drum Capacity : 40 - 50 Kgs
Dimension in Inches (L X W X H) : 65X45X27
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.



## **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.