

Flour Kneading Machine Table Top Kalsi

Rs. 12970 (GST Extra)

Revolutionize your kitchen with the Flour Kneading Machine Table Top Kalsi from Cookkart. This powerful and efficient machine is designed to take your baking game to the next level. Say goodbye to manual kneading and hello to a quick and easy solution for preparing dough in minutes.

Crafted with precision and durability, the Flour Kneading Machine Table Top Kalsi is a must-have for any professional kitchen or home baker. Its compact design makes it perfect for small spaces, while its robust construction ensures long-lasting performance.



Experience the convenience and speed of automated dough preparation with the Flour Kneading Machine Table Top Kalsi. Elevate your culinary creations and save time with this exceptional kitchen essential. Order yours today and unleash the full potential of your baking endeavors.

Technical Specifications

Brand	: Kalsi
Mode of Operation	: Electric
Phase	: Single
Product Type	: Flour Kneading & Processing
Voltage	: 220 Volts
Weight in Kgs	: 11 Kg (Approx.)

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.