

Flour Kneading Commercial SS body Kalsi

Rs. 88610 (GST Extra)

Introducing the Flour Kneading Commercial SS Body Kalsi - the ultimate kitchen companion for professional chefs and bakers. Crafted with durable stainless steel, this powerhouse appliance is designed to handle high-volume kneading with ease. Engineered for efficiency and reliability, the Kalsi flour kneading machine effortlessly combines ingredients to perfection, resulting in smooth and consistent dough every time. Elevate your culinary creations to new heights with this top-of-the-line commercial kneading machine from Cookkart. Upgrade your kitchen arsenal and experience the power of precision with the Flour Kneading Commercial SS Body Kalsi.



Technical Specifications

Body	: Stainless Steel (SS 304)
Brand	: Kalsi
Phase	: Single
Product Type	: Flour Kneading & Processing
Voltage	: 220V
Weight in Kgs	: 80 kg (Approx.)
Capacity	: 5 to 50 Kg

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.