

Idiyappam Making Machine 8 Plates

Rs. 198000 (GST Extra)

An idiyappam machine with eight plates is a great tool for making this popular South Indian dish. The machine typically consists of a cylinder where you place the rice flour dough and interchangeable plates to create different patterns of idiyappam. **How to Use an Idiyappam Machine:** Prepare the Dough: Mix rice flour with hot water and a pinch of salt until you achieve a smooth, pliable dough. Fill the Machine: Place the prepared dough into the cylinder of the machine. Choose a Plate: Select one of the eight plates to determine the shape of your idiyappam. Press and Shape.



Technical Specifications

Barrel Size	: 5 kg Capacity hopper for dough feeding
Die Size	: 0.8, 0.9, 1, 1.2 mm Tie Holes,
Function	: Digital Control Panel Fully Automatic Function
Mode of Operation	: Mechanical System
Power Supply	: 230 Volt, Single Phase, 50 Hz
Capacity	: 1000 to 1500 Per / Hours
Material	: Stainless Steel - 304
Type	: Eight Plates Screw Type Idiyappam Machine
Motor Power	: 1.5 HP Single Phase
Idiyappam Size	: 4" to 8" Dia, Adjustment Method
Idiyappam Thickness	: 5 to 25 mm
Idiyappam Weight	: 30 to 100 Grams

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.