

Atta Kneader 25kg

Rs. 38600 (GST Extra)

Make your kitchen operations effortless with the Cookkart Atta Kneader 25kg, a powerful and efficient solution designed to streamline your dough preparation process. This robust Atta Kneader can handle up to 25kg of flour with ease, ensuring consistent and uniform dough every time. Say goodbye to time-consuming manual kneading and hello to productivity with this reliable kitchen equipment. Invest in the Cookkart Atta Kneader 25kg to experience faster, easier, and more efficient dough preparation in your commercial kitchen today!



Technical Specifications

Diemension in CM (L X B X H) :	140X64X102
Capacity :	25 Kgs
Material :	Stainless Steel
Motor Power :	1.5 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.