

Flour Mill 16 Tp Stone Type

Rs. 54500 (GST Extra)

Introducing the Cookkart Flour Mill 16 Tp Stone Type - the ultimate solution for all your grain grinding needs! This robust and high-performance flour mill is designed to deliver exceptional results with its 16 Tp stone type mechanism.

Experience the power and efficiency of this Flour Mill as it effortlessly grinds grains to perfection, ensuring the freshness and quality of your flour every time. Its stone type design enhances both durability and precision, guaranteeing a consistent grind with maximum nutrient retention.

Boost your culinary creations with the Cookkart Flour Mill 16 Tp Stone Type, a must-have addition to any kitchen or commercial space. Invest in this powerhouse appliance today and elevate your cooking experience like never before!



Technical Specifications

Bearing Size	: 6208 2RS
Power Consumption	: 3.5 Unit / Hr
Shaft Diameter	: 40 mm
Stone Diameter	: 16 Inch
Stone Thickness	: 3 Inch
Weight in Kgs	: 225 Kgs
Capacity	: 60 to 70 Kgs
Motor Power	: 5 Hp Single Phase / Three Phase
Motor RPM	: 1440 RPM

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.