

## Besan Mixing Machine 20kg

Rs. 36000 (GST Extra)

Enhance your kitchen efficiency with the Cookkart Besan Mixing Machine 20kg. This powerful commercial-grade mixer is designed to streamline your besan mixing process, making it faster and more convenient than ever before. With a generous 20kg capacity, this machine can handle large batches with ease, saving you valuable time and effort. Crafted with durable materials, this mixer is built to last and withstand heavy use in a commercial kitchen setting. Elevate your culinary creations and take your besan mixing to the next level with the Cookkart Besan Mixing Machine 20kg. Order yours today and revolutionize your kitchen operations!



### Technical Specifications

Weight in Kgs	: 110 Kgs
Capacity	: 20 Kgs
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 32X45X26
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 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.