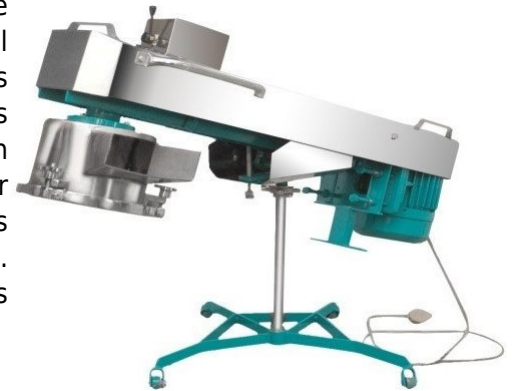


Namkeen Making Machine 7 Inch

Rs. 22500 (GST Extra)

Looking to step up your snack game? Look no further than the Namkeen Making Machine 7 Inch from Cookkart! This powerful machine is perfect for creating delicious and crunchy namkeens that will keep your customers coming back for more. With its compact 7-inch size, this machine is ideal for small kitchen spaces or food production businesses looking to ramp up their snack offerings. Elevate your snack production with this efficient and versatile namkeen making machine from Cookkart. Order yours today and start churning out irresistible snacks that will leave your customers craving for more!



Technical Specifications

Capacity (Per Hour)	: 60 - 70 Kgs
No Of Jali	: 10 Nos (Galavanised)
Jali Diemension in Inches	: 7
Material	: Stainless Steel Drum
Dimension in Inches (L X W X H)	: 40X11X33
Motor Power	: 0.5 HP
Motor RPM	: 1440
Weight in KG	: 55

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.