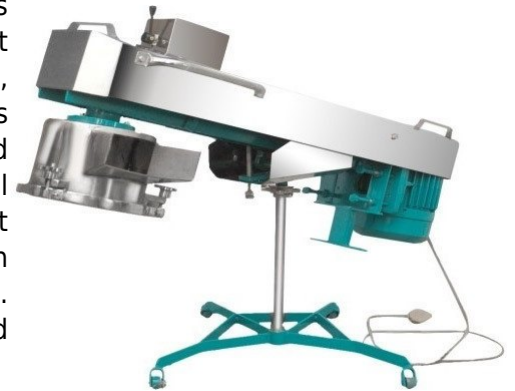


Namkeen Making Machine 9 Inch

Rs. 26000 (GST Extra)

Unlock the potential of your snack business with Cookkart's Namkeen Making Machine 9 Inch. This powerful and efficient machine is designed to elevate your production process, allowing you to create a wide variety of crispy and delicious namkeen snacks with ease. Its durable construction and compact size make it a versatile addition to any commercial kitchen or snack manufacturing facility. Enhance your output and delight your customers with perfectly crafted namkeen snacks using Cookkart's Namkeen Making Machine 9 Inch. Boost your productivity and make your snack business stand out from the competition today!



Technical Specifications

Capacity (Per Hour)	: 100 - 150 Kgs
No Of Jali	: 10 Nos (Galavanised)
Jali Diemension in Inches	: 9
Material	: Stainless Steel Drum
Dimension in Inches (L X W X H)	: 46X13X38
Motor Power	: 1 HP
Motor RPM	: 1440
Weight in KG	: 80 Kgs

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.