

KURTOSH CHIMNEY CAKE

INSTANT MIX

One Mix. Many Premium Chimney Cake Possibilities.

SOOPER Kurtosh Chimney Cake Instant Mix helps foodservice operators create fresh, visually appealing chimney cakes with ease. Designed for cafés, dessert counters, hotels and live kiosks, it delivers consistent dough performance, attractive finished presentation and quick menu expansion from one simple base mix.



Just add water, oil and butter



Consistent taste and texture



No specialised baker required



Suitable for live counters and kiosks



Multiple variants from one base mix



No cold chain required



Vegetarian and eggless



APPLICATIONS & VARIANTS



Traditional
Kurtosh



Chimney
Cones



Filled
Chimney Cakes



Mini
Kurtosh



Chocolate-
Coated



Cinnamon-
Sugar



Nut-
Coated



Savoury
Variants



TARGET BUYERS

Cafés

Hotels

QSR
Chains

Dessert
Parlours

Bakeries

Cloud
Kitchens

Live-Counter
Operators

Institutional
Caterers

Importers

Private-Label
Buyers

Create a high-appeal dessert menu
with one easy-to-use base mix.



Applications, Preparation & Buyer Information

Designed for foodservice operators looking for speed, consistency and menu appeal.



PRODUCT APPLICATIONS



SIMPLE PREPARATION IN 4 EASY STEPS



STEP 1

Take 450–500 ml warm water (approx. 50°C) in a vessel.



STEP 2

Add the full pack, 50 g oil and 50 g butter. Mix to form a smooth dough.



STEP 3

Rest the dough in a warm place for 30 minutes. Knead and roll.



STEP 4

Shape on specialised moulds and bake in a Kurtosh machine at 180–200°C for 10–15 minutes. Add toppings or fillings after baking.

YIELD & OUTPUT



1 kg pack makes approx. 1.5 kg prepared dough



Approx. 20 standard chimney cakes



Approx. 20 chimney cones



Approx. 60–70 g finished weight per piece



Output may vary by size and format

EQUIPMENT REQUIRED



Kurtosh Machine



Rolling Pin



Specialised Chimney-Cake Mould

COMMERCIAL ADVANTAGES

- Standardised dough performance
- Consistent taste and texture
- Faster preparation and easy staff training
- Suitable for live counters, kiosks, cafés and food courts
- High visual appeal and premium selling potential
- Multiple variants from one base mix
- Low preparation wastage
- No cold chain required
- Ambient storage
- Suitable for professional foodservice



BASIC PACK INFORMATION



Net Weight: 1 kg



Vegetarian



Eggless



Made in India



Shelf-stable ambient product



Store in a cool, clean and dry place



After opening, use immediately



Contains wheat and milk



Processed in a facility handling soya and tree nuts



Private-label manufacturing available
Bulk / institutional packs available

CERTIFICATIONS & TRUST MARKERS



CONTACT

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Contact us for
samples, MOQ and
technical datasheet.

★ Consistent Taste. Faster Service. Better Dessert Business. ★