

Planetary Mixer 10ltr Berjaya

Rs. 46860 (GST Extra)

Introducing the Cookkart Planetary Mixer 10ltr Berjaya - the ultimate kitchen powerhouse designed to cater to all your mixing needs!

With its robust construction and high-quality materials, this Planetary Mixer ensures durability and reliability for long-term use. The 10-liter capacity allows you to effortlessly mix larger quantities of ingredients, making it perfect for commercial kitchens, bakeries, and restaurants.

Equipped with advanced features, the Berjaya Planetary Mixer offers precision control and versatility in mixing various doughs, batters, and creams. Its planetary mixing action ensures thorough and consistent blending, resulting in smooth and evenly mixed products every time.

Experience unmatched efficiency and productivity with the Cookkart Planetary Mixer 10ltr Berjaya. Invest in this top-of-the-line kitchen appliance today and take your culinary creations to the next level!



Technical Specifications

Dimension in MM (L X W X H): 430 x 420 x 690 mm

Input Power : 600 (W)

Speed : Whisk - 480 R / Min , Beater - 244 R / Min , Hook - 148 R / Min

Voltage : 220-240 / 1 (V/Ph) / 50 Hz

Weight in Kgs : 62 Kg Bowl Capacity : 10 L

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.

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