

Drink Mixer Sirman

Rs. 24600 **Rs. ₹ 22,900**
(GST Extra)

Introducing the Drink Mixer Sirman by Cookkart - the ultimate solution for mixing up delicious beverages with speed and precision. Elevate your drink-making game with this high-quality mixer that is designed to meet the demands of any busy bar or restaurant.

Crafted by Sirman, a trusted name in commercial kitchen equipment, this drink mixer combines durability and functionality for maximum performance. Whether you're whipping up milkshakes, cocktails, or smoothies, this versatile appliance is a must-have for any professional bartender or beverage enthusiast.

With its powerful motor and ergonomic design, the Drink Mixer Sirman ensures smooth and consistent blending every time. Its sleek and modern appearance will add a touch of elegance to your establishment, while its easy-to-use features make it a breeze to operate.

Take your beverage offerings to the next level and impress your customers with perfectly mixed drinks created using the Drink Mixer Sirman. Invest in this top-of-the-line mixer today and watch your sales soar. Order now and elevate your drink mixing experience with Cookkart!



Technical Specifications

Dimension in MM (L X W X H) :	150x195x485 mm
Jug capacity	: Lt 0,55
Motor	: rpm 14.000
Power	: Watt 100 - Hp 0,14
Power source	: 1ph
Weight in Kgs	: 2.5 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 Reception: 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.