

Planetary Mixer 30Ltr

Rs. 51000 Rs. [] 48,800

(GST Extra)

Upgrade your kitchen game with the Cookkart Planetary Mixer 30Ltr! This powerful and versatile kitchen essential is designed to take your culinary creations to the next level. With a generous 30-liter capacity, this mixer is perfect for whipping up large batches of dough, batter, sauces, and more with ease.

Equipped with a planetary mixing motion, this mixer ensures even blending and thorough mixing for consistent results every time. The durable construction and robust motor make it ideal for commercial kitchens, bakeries, and food establishments.

Unleash your inner chef and streamline your kitchen operations with the Cookkart Planetary Mixer 30Ltr. Elevate your cooking experience with this high-performance machine that delivers efficiency and precision. Upgrade to the Cookkart Planetary Mixer 30Ltr and revolutionize the way you cook!

Technical Specifications

Dimension in MM (L X W X H): 550x400x960

Power Consumption : 0.95 Kw Power Supply : 220V/50Hz.

Special Features : 1.Copper drive motor. 2.Three Speed three function 3.With Hook, Ball, Beat.

4.Oil bath gear box. 5.Belt transmission. 6. With Safety Guard.

Weight in Kgs : 90 Kgs Bowl Capacity : 30 Ltr

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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