

Planetary Mixer 60Ltr

Rs. 216000 Rs. [] 214,300 (GST Extra)

Looking to upgrade your commercial kitchen equipment? Look no further than the Cookkart Planetary Mixer 60Ltr. This powerhouse machine is designed to meet the demands of high-volume food preparation with its impressive 60-liter capacity.

With its durable construction and powerful motor, this planetary mixer is built to handle even the toughest mixing tasks with ease. Whether you're whipping up dough, batter, sauces, or more, this mixer can tackle it all effortlessly.

The Cookkart Planetary Mixer 60Ltr is a must-have for any busy restaurant, bakery, or catering service looking to streamline their workflow and increase efficiency in the kitchen. Don't settle for anything less than the best - choose Cookkart for quality, reliability, and performance that will take your culinary creations to the next level.



Technical Specifications

Dimension in MM (L X W X H): 768X625X1250

Kneading Capacity : 8 Kgs

Mixing Speed(s) : 74/155/338 RPM Power Supply : 380V/50Hz/3 Phase

Special Features : 1. 3 Attachments : Wire Whip, Dough Arm, Beater. 2. Colour : White. 3. Trolley :

1Pc. 4. Belt Transmission. 5. With Safety Guard.

Bowl Capacity : 60 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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