

## Planetary Mixer 80Ltr With Trolley

Rs. 442900 (GST Extra)

Upgrade your commercial kitchen equipment with the Cookkart Planetary Mixer 80Ltr With Trolley. This heavy-duty mixer is designed to handle large quantities of ingredients with ease, making it perfect for bakeries, restaurants, and other foodservice establishments. The planetary mixing action ensures thorough and consistent blending, while the 80-liter capacity allows you to prepare large batches of dough, batter, and more in one go.

With its convenient trolley design, this mixer can be easily moved around your kitchen space for maximum flexibility. The durable construction and powerful performance of the Cookkart Planetary Mixer 80Ltr With Trolley make it a reliable and efficient addition to any culinary operation. Invest in this versatile mixer today and take your food preparation to the next level!



### Technical Specifications

Dimension in MM (L X W X H) : 1205x652x1300

Kneading Capacity : 12 Kgs

Mixing Speed(s) : 220/111/74.6 RPM

Power Consumption : 4 Kw

Power Supply : 380V/50Hz/3 Phase

Special Features : 1. Attachments : Wire Whip, Dough Arm, Beater. 2. Colour : Silver. 3. Trolley : 1Pc. 4. Belt Transmission.

Weight in Kgs : 480 Kgs

Bowl Capacity : 80 Ltrs

### 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.