

Spiral Mixer 6Kg/10Kg

Rs. 42000 (GST Extra)

Enhance the efficiency and effectiveness of your bakery with the Spiral Mixer 6kg/10kg from Cookkart. This powerful and reliable mixer is designed to streamline your baking operations, enabling you to achieve perfect dough consistency every time. With a capacity of either 6kg or 10kg, this mixer is perfect for both small and medium-sized bakeries looking to boost their productivity. The durable construction ensures long-lasting performance, while the spiral mixing technology delivers thorough and uniform blending. Invest in the Spiral Mixer 6kg/10kg from Cookkart and take your baking game to the next level!



Technical Specifications

Bowl Speed : 20 / 10 RPM Dimension in MM (L X W X H) : 675X400X825

Flour Capacity : 6 Kgs

Mixing Speed(s) : 250 / 125 RPM

Power Consumption : 1.1 Kw
Power Supply : 220V / 50Hz

: 1. Double speed, one motor 2. Belt

Special Features transmission 3. Working stable and low

noise

Weight in Kgs : 92 Kgs Bowl Capacity : 20 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 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.