

Spiral Mixer 50Kg/80Kg

Rs. 320000 (GST Extra)

Transforming your baking experience with the Cookkart Spiral Mixer 50Kg/80Kg - the game-changer for professional bakers and pastry chefs. This heavy-duty mixer is designed to handle large batches of dough effortlessly, ensuring consistent and perfectly mixed results every time. With a generous capacity of 50Kg/80Kg, this spiral mixer is the ultimate tool for boosting productivity in your commercial kitchen. Crafted with precision and durability in mind, it is a powerhouse that can handle the toughest mixing tasks with ease. Elevate your baking game with the Cookkart Spiral Mixer 50Kg/80Kg - where performance meets perfection.



Technical Specifications

Dimension in MM (L X W X H)	: 1100X670X1440
Mixing Speed(s)	: 130 / 260 RPM
Power Consumption	: 5.6 Kw
Power Supply	: 380 V / 50 Hz
Special Features	: 1. Two Direction, Two Speed. 2. Transmission Belt (Mitsubishi Brand From JAPAN) 3. Bearing (C&U From CHINA) A/C Contactor (CHINT Brand From CHINA) Relay (Omron Brand From Japan)
Weight in Kgs	: 400 Kgs
Capacity	: 50 Kgs Flour / 80 Kgs Dough

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.