

**Spiral Mixer 75Kg/120Kg**

**Rs. 485800 (GST Extra)**

## Technical Specifications

Dimension in MM (L X W X H)	: 1400X750X1600
Mixing Speed(s)	: 130 / 260 RPM
Power Consumption	: 10.5 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	: 750 Kgs
Capacity	: 75 Kgs Flour / 120 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.