

Spiral Mixer 75Kg/120Kg

Rs. 485800 (GST Extra)

Introducing the Cookkart Spiral Mixer, a powerhouse kitchen appliance designed to revolutionize your baking experience. With a massive capacity of 75kg to 120kg, this professional-grade mixer is perfect for large-scale baking operations.

Unleash the power of efficiency with the Cookkart Spiral Mixer, equipped with robust blades that ensure thorough mixing and kneading of dough. Its sturdy construction and reliable performance make it a must-have for bakeries, restaurants, and catering businesses looking to boost their productivity.

Experience the exceptional blending capabilities of the Cookkart Spiral Mixer and elevate your baking game to new heights. Order now and take your culinary creations to the next level!



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.