

Spiral Mixer 100Kg/160Kg

Rs. 62900 (GST Extra)

Looking for a heavy-duty and reliable industrial spiral mixer that can handle large quantities of dough effortlessly? Cookkart presents the Spiral Mixer 100Kg/160Kg, designed to streamline your commercial baking operations. This powerhouse machine is capable of mixing up to 160kg of dough, ensuring efficiency and consistency in your kitchen. With its sturdy construction and advanced features, including variable speed control and high capacity bowl, this spiral mixer is a game-changer for bakeries, restaurants, and other food establishments. Upgrade your baking setup with the Spiral Mixer 100Kg/160Kg from Cookkart and experience the power of professional-grade equipment. Elevate your culinary creations and take your business to new heights with this top-of-the-line spiral mixer. Order yours today and revolutionize the way you mix 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 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.