

Single Spindle Drink Mixer**Rs. ~~12900~~ Rs. ₹ 12,000**
(GST Extra)

Enhance your beverage preparation with the Single Spindle Drink Mixer from Cookkart. This powerful mixer is designed to elevate your drink-making experience with precision and efficiency. Whether you're whipping up creamy milkshakes, frothy lattes, or refreshing smoothies, this mixer is your go-to tool for creating perfect drinks every time. With its reliable performance and sleek design, the Single Spindle Drink Mixer from Cookkart is a must-have for any professional kitchen or bar. Elevate your beverage game and impress your customers with this top-of-the-line mixer. Order yours today and level up your drink-making capabilities!

**Technical Specifications**

Dimension W x D x H (mm)	: 180x160x550 mm
Model	: DM-1M
Net Weight (Kg)	: 4.3Kg
Power	: 150W
Shaft Speed (r/min)	: 12000/18000
Voltage	: 220~240V/50Hz

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.