

Planetary Mixer 10 litres Butler

Rs. 68700 (GST Extra)

Introducing the Cookkart Planetary Mixer 10 litres Butler - the powerhouse appliance that will revolutionize your kitchen workflow! This high-performance mixer is designed to handle even the toughest mixing tasks with ease, making it the ultimate kitchen companion for chefs and bakers alike.

With its sturdy construction and robust motor, the Cookkart Planetary Mixer 10 litres Butler delivers exceptional performance every time. Whether you're whipping up batches of dough, blending ingredients, or creating creamy batters, this mixer can handle it all effortlessly.

Equipped with advanced features and a generous 10-litre capacity, this mixer offers unparalleled versatility and efficiency. Say goodbye to tedious hand mixing and hello to quick, consistent results with the Cookkart Planetary Mixer 10 litres Butler by your side.

Invest in your kitchen's success and elevate your culinary creations with this top-of-the-line mixer from Cookkart. Order yours today and experience the power of professional-grade mixing at your fingertips!



Technical Specifications

| | |
|-----------------------|---------------------|
| Bowl Volume | : 10 ltrs. |
| Electricals | : 220V/50 Hz./ 1 Ph |
| Max Kneading Capacity | : 3.75 kgs. |
| Maximum Flour | : 2.5 kgs. |
| Model | : PM-10 Premia |
| Power | : 0.75 kW |

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.