

Planetary Mixer 20 litres Butler

Rs. 88900 (GST Extra)

Upgrade your culinary game with the Cookkart Planetary Mixer 20 litres Butler, a powerhouse appliance designed to revolutionize your kitchen experience. This durable and efficient mixer boasts a generous 20-liter capacity, ensuring you have ample space for all your mixing needs. The Planetary Mixer by Cookkart features innovative technology that delivers professional results with ease.

Say goodbye to tedious mixing processes and hello to streamlined efficiency with the Cookkart Planetary Mixer. Its sturdy construction and reliable performance make it a must-have tool for any kitchen. Whether you are a professional chef or a passionate home cook, this Butler mixer will elevate your creations to the next level.

Invest in the Cookkart Planetary Mixer 20 litres Butler today and witness the transformation in your cooking endeavors. Embrace efficiency, precision, and power in one sleek appliance. Elevate your culinary creations and unleash your full potential with this exceptional mixer from Cookkart. Experience the difference and take your cooking to new heights with the Cookkart Planetary Mixer 20 litres Butler.



Technical Specifications

Bowl Volume	: 20 ltrs.
Electricals	: 220V/50 Hz./ 1 Ph
Max Kneading Capacity	: 7.5 kgs.
Maximum Flour	: 5 kgs.
Model	: PM-20 Premia
Power	: 1.0 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 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.