

Planetary Mixer 30 litres Butler

Rs. 95600 (GST Extra)

Introducing Cookkart's high-performance Planetary Mixer 30 litres Butler, the ultimate kitchen companion for culinary enthusiasts and professional chefs. Engineered with precision and power, this planetary mixer is designed to revolutionize your mixing experience. With a generous 30-liter capacity, this versatile appliance is perfect for preparing large batches of dough, batter, sauces, and more with ease. The Butler model features robust construction and innovative technology, ensuring durability and optimal performance for years to come. Elevate your cooking game with Cookkart's Planetary Mixer 30 litres Butler – where efficiency meets excellence in every mix. Upgrade your kitchen arsenal today and unleash your culinary creativity like never before!



Technical Specifications

Bowl Volume	: 30 ltrs.
Electricals	: 220V/50 Hz./ 1 Ph
Max Kneading Capacity	: 10.5 kgs.
Maximum Flour	: 7 kgs.
Model	: PM-30 Premia
Power	: 1.5 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.