

Spiral Mixer with 2 Speeds & Timer 20 litres

Rs. 80600 (GST Extra)

Revolutionize your baking game with the Cookkart Spiral Mixer featuring 2 speeds and a timer, perfect for professional kitchens and bakeries. With a generous 20-liter capacity, this mixer is designed to handle large batches of dough with ease and efficiency. The powerful motor and spiral mixing action ensure thorough and consistent blending, while the adjustable timer allows for precise control over your recipes. Elevate your culinary creations and streamline your workflow with this versatile and reliable spiral mixer from Cookkart.



Technical Specifications

Bowl Speed (rpm)	: 15/20
Bowl Volume	: 20 ltrs.
Dimension W x D x H (mm)	: 390 x 730 x 900
Electricals	: 220V/50 Hz./ 1 Ph
Max Kneading Capacity	: 8 kgs.
Mixing Speed (rpm)	: 150/200
Model	: SM-20T
Power	: 1.5 kW
Weight in Kgs	: 90KG

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.