

Spiral Mixer with 2 Speeds & Timer - 34 litres

Rs. 102600 Rs. [] 95,000 (GST Extra)

Introducing Cookkart's game-changing Spiral Mixer with 2 Speeds & Timer - 34 litres! Elevate your baking experience with this high-performance appliance that combines efficiency and precision. With two different speeds and a convenient timer function, you can easily achieve the perfect dough consistency every time. This spiral mixer is designed to handle large batch sizes, making it ideal for professional kitchens and bakeries. Upgrade your baking game today with Cookkart's top-notch Spiral Mixer!



Technical Specifications

Bowl Speed (rpm) : 15/20 Bowl Volume : 34 ltrs.

Dimension W x D x H (mm) : $435 \times 750 \times 900$ Electricals : 220V/50 Hz./1 Ph

Max Kneading Capacity : 12 kgs.

Mixing Speed (rpm) : 150/200

Model : SM-34T

Power : 1.5 kW

Weight in Kgs : 100KG

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