

## Spiral Mixer with 2 speeds & Timer - 45 litres

Rs. 132900 (GST Extra)

Looking for a reliable and efficient solution to streamline your baking operations? Look no further than the Cookkart Spiral Mixer with 2 speeds & Timer - 45 litres! This powerful kitchen equipment is designed to handle large batches of dough with ease, making it the perfect choice for busy bakeries and commercial kitchens.

With its innovative design and two-speed functionality, this spiral mixer ensures thorough and consistent mixing results every time. The built-in timer allows you to set precise mixing times, giving you full control over the baking process. Whether you're whipping up bread, pizza dough, or pastries, this mixer can handle it all with its impressive 45-litre capacity.

Invest in the Cookkart Spiral Mixer to boost your productivity, save time, and deliver top-quality baked goods that will keep your customers coming back for more. Upgrade your kitchen equipment today and experience the power of efficient mixing in action!



### Technical Specifications

Bowl Speed (rpm)	: 15/20
Bowl Volume	: 45 ltrs.
Dimension W x D x H (mm)	: 480 x 800 x 970
Electricals	: 220V/50 Hz./1 Ph
Max Kneading Capacity	: 16 kgs.
Mixing Speed (rpm)	: 150/200
Model	: SM-45T
Power	: 3.0 kW
Weight in Kgs	: 115KG

### 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.