

Spiral Mixer - 200 litres Butler

Rs. 746300 (GST Extra)

Enhance the efficiency and productivity of your commercial kitchen with the Cookkart Spiral Mixer - 200 litres Butler. This powerful appliance is designed to handle large batches of dough effortlessly, making it ideal for bakeries, pizzerias, and other food service establishments.

With a capacity of 200 liters, this spiral mixer can easily mix the toughest dough with ease, saving you time and effort in the kitchen. The sturdy construction ensures durability and longevity, while the efficient design allows for quick and consistent mixing results.

Equipped with advanced features and a user-friendly interface, the Cookkart Spiral Mixer - 200 litres Butler is a must-have for any professional kitchen looking to streamline their operations. Invest in this high-quality mixer today and experience the difference in your culinary creations.



Technical Specifications

Bowl Speed (rpm)	: 16
Bowl Volume	: 200 ltrs.
Dimension W x D x H (mm)	: 950 x 1332 x 1510
Electricals	: 380V/50 Hz./3 Ph
Max Kneading Capacity	: 75 kgs.
Mixing Speed (rpm)	: 210/107
Model	: SM-200
Power	: 5/7.5KW

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.