

Planetary Mixer with stepless 10 speed control - 10 litres

~~Rs. 69340~~ **Rs. ₹ 65,880**
(GST Extra)

Introducing Cookkart's high-performance Planetary Mixer with stepless 10-speed control, the ultimate kitchen companion for professional chefs and bakers. This innovative mixer features a generous 10-liter capacity, ensuring you can effortlessly create large batches of dough, batter, and other culinary delights with ease. With the ability to adjust the speed seamlessly across 10 different levels, you have precise control over your mixing process, guaranteeing perfect results every time. Elevate your culinary creations with the Cookkart Planetary Mixer - the must-have appliance for any kitchen aspiring for excellence.



Technical Specifications

Bowl Volume	: 10 ltrs.
Dimensions in MM (WxDxH)	: 448x500x697mm
Electricals	: 220V/50 Hz./ 1 Ph
Max Kneading Capacity	: 3.75 kgs.
Maximum Flour	: 2.5 kgs.
Model	: PM-10 Premia
Power (Watts)	: 0.75 kW
Weight in Kgs	: 42Kg

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.