

## Planetary Mixer with stepless 10 speed control - 20 litres

Rs. 106900 Rs. [] 99,000 (GST Extra)

Introducing the Cookkart Planetary Mixer, the ultimate kitchen powerhouse with stepless 10-speed control and a generous 20-litre capacity. This commercial-grade mixer is designed to elevate your cooking game to the next level, offering unmatched precision and efficiency. Whether you're whipping up dough, batter, or cream, this versatile machine delivers consistent results every time. Say goodbye to lumps and uneven textures with the seamless operation of the Planetary Mixer. Equip your kitchen with this dynamic appliance and experience the power of seamless mixing at your fingertips. Elevate your culinary creations with the Cookkart Planetary Mixer today!



## **Technical Specifications**

Bowl Volume : 20 ltrs.

Dimensions in MM (WxDxH): 484x605x813mm Electricals: 220V/50 Hz./ 1 Ph

Max Kneading Capacity : 7.5 kgs.

Maximum Flour : 5 kgs.

Model : PM-20 Premia

Power (Watts) : 1.0 kW Weight in Kgs : 65Kg

## **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.