

Planetary Mixer with stepless 10 speed control - 60 litres

~~Rs. 334350~~ **Rs. ₹ 317,640**
(GST Extra)

Boost your culinary creations with the Cookkart Planetary Mixer featuring a generous 60-litre capacity and stepless 10-speed control. This powerhouse appliance is designed to elevate your kitchen game with precision and efficiency. Whether you are whipping up batches of dough or mixing ingredients for your signature dishes, this planetary mixer provides the versatility and power you need. Upgrade your kitchen equipment and experience the difference with Cookkart's top-notch quality and innovative technology. Elevate your culinary skills and achieve perfection with every mix. Order your Cookkart Planetary Mixer today and revolutionize your cooking experience!



Technical Specifications

Bowl Volume	: 60 ltrs.
Dimensions in MM (WxDxH)	: 766x923x1416mm
Electricals	: 220V/50 Hz./ 1 Ph
Max Kneading Capacity	: 37.5 kgs.
Maximum Flour	: 25 kgs.
Model	: PM-60 Premia
Power (Watts)	: 2.5 kW
Weight in Kgs	: 338Kg

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.

- 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.