

## Twin Arm Spiral Mixer with stepless button speed control - 16 litres

**Rs. ~~154780~~ - Rs. ₹ 147,050**  
**(GST Extra)**

Introducing the Cookkart Twin Arm Spiral Mixer, a game-changer in the world of baking equipment. This innovative mixer features a powerful stepless button speed control that gives you unparalleled precision and efficiency in the kitchen. With a generous capacity of 16 litres, this mixer is perfect for handling large batches of dough with ease. Its twin arm design ensures thorough mixing and kneading, resulting in perfectly blended ingredients every time.



Designed with the needs of professional bakers in mind, the Cookkart Twin Arm Spiral Mixer is built to last and deliver consistent results. Whether you're running a bakery or a commercial kitchen, this mixer promises to revolutionize your baking process. Say goodbye to uneven mixing and hello to smooth, flawless dough every time.

Upgrade your baking game with the Cookkart Twin Arm Spiral Mixer and experience the power of precision and performance in every batch. Order yours today and take your baking to the next level!

### Technical Specifications

Agitator Speed	: 25-65 batt/min
Bowl Volume	: 16 ltrs.
Dimensions in MM (WxDxH)	: 397 x 567 x 546
Electricals	: 220V/50 Hz./ 1 Ph
Max Kneading Capacity	: 6 kgs.
Model	: SM-16 Twina
Power (Watts)	: 0.75 kW
Weight in Kgs	: 50KG

### 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.