

Spiral Mixer Sirman HERCULES 50TA

Rs. 310000 (GST Extra)

Introducing the Spiral Mixer Sirman HERCULES 50TA by Cookkart - a powerhouse for professional bakers and chefs looking to elevate their culinary creations to the next level. This robust and reliable spiral mixer is designed to handle heavy doughs with ease, making it a valuable asset in any kitchen or bakery setting. With a generous 50-liter capacity, the Sirman HERCULES 50TA can effortlessly mix large batches of dough, saving you time and effort.

Crafted with precision and durability in mind, this spiral mixer boasts a powerful motor that ensures consistent and thorough mixing results every time. The user-friendly controls allow for easy operation, while the compact design saves valuable counter space. Whether you're whipping up artisan breads, decadent pastries, or savory pizza dough, the Sirman HERCULES 50TA is up to the task.

Invest in excellence for your culinary endeavors with the Spiral Mixer Sirman HERCULES 50TA from Cookkart. Elevate your baking game and unleash your creativity in the kitchen with this top-of-the-line mixer that truly embodies strength, performance, and reliability. Order yours today and experience the difference that the Sirman HERCULES 50TA can make in your kitchen!



Technical Specifications

Dought capacity	: kg 44
Gross weight	: kg 183
Model Name/Number	: HERCULES 50 TA
Net Weight (Kg)	: kg 164
Power	: Watt 1500 - Hp 2
Power source	: 1ph/3ph
Ship Weight (kg)	: mm 630x970x1070
Spiral revolutions rpm	: 85
Tank Capacity	: lt 52
Tank Dimension	: mm ø500x270
Tank revolutions rpm	: 10

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.