

Stand Mixer 7.5ltr Berjaya

Rs. 42900 (GST Extra)

Introducing the Cookkart Stand Mixer 7.5ltr Berjaya - the ultimate powerhouse for your kitchen! Engineered to perfection by Cookkart, this stand mixer is designed to revolutionize your baking experience. The 7.5-liter capacity allows you to whip up large batches of batter with ease, while the Berjaya technology ensures flawless mixing every time.

With its sturdy construction and powerful motor, the Cookkart Stand Mixer 7.5ltr Berjaya is built to handle even the toughest mixing tasks. Say goodbye to hand mixing and hello to effortless baking perfection! Whether you're a professional baker or a home cook, this stand mixer is a must-have addition to your kitchen arsenal.

Upgrade your culinary game with the Cookkart Stand Mixer 7.5ltr Berjaya and unleash your inner chef. Don't settle for mediocrity - choose excellence with Cookkart!



Technical Specifications

Dimension in MM (L X W X H) :	400 x 250 x 410 mm
Input Power :	325 (W)
Speed :	Whisk - 917 R / Min , Beater - 147 R / Min , Hook - 100 R / Min
Voltage :	220-240 / 1 (V/Ph) / 50 Hz
Weight in Kgs :	29 Kg
Bowl Capacity :	7.5 Ltrs

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.