

Hand Blender 20Ltr Sirman

Rs. 42300 Rs. [] 40,000 (GST Extra)

Enhance your culinary creations with the Cookkart Hand Blender 20Ltr Sirman. This powerful kitchen tool is designed to elevate your cooking experience to a whole new level. With its 20-liter capacity and precision performance, this hand blender effortlessly blends, purees, and emulsifies a wide range of ingredients with ease. Say goodbye to lumps and inconsistencies in your dishes and hello to smooth, perfectly blended textures every time. Take control in the kitchen and unleash your creativity with the Cookkart Hand Blender 20Ltr Sirman - the ultimate companion for every aspiring chef. Elevate your cooking game today!



Technical Specifications

Dimension in MM (L X W X H): 100x182x340 mm

Knives revolutions : rpm 16, 2300~16000 VT

Power : watt 200 - Hp 0,27

Power source : 1ph
Weight in Kgs : 2 Kgs

Whisk revolutions : rpm 2.300, 350~2450 VT

Working capacity : It 20

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