

Hand Blender 100Ltr Sirman

Rs. 57200 ~~Rs.~~ ₹ 55,800
(GST Extra)

Introducing the Hand Blender 100Ltr Sirman by Cookkart - your ultimate kitchen companion for effortless blending! This powerful appliance is designed to tackle even the toughest blending tasks with ease, making it the perfect choice for professional chefs and home cooks alike. With a massive capacity of 100 liters, the Sirman Hand Blender ensures you can whip up large batches of soups, sauces, and smoothies in no time.

Crafted with precision and durability in mind, this hand blender is built to last and deliver exceptional performance every time. Its ergonomic design and easy-to-use controls make blending a breeze, while the high-quality materials ensure long-lasting reliability. Whether you're mixing, emulsifying, pureeing, or blending, the Hand Blender 100Ltr Sirman is up to the task.

Upgrade your kitchen arsenal with the Hand Blender 100Ltr Sirman from Cookkart and experience the power of professional-grade blending at your fingertips. Say goodbye to lumps and uneven textures - this blender guarantees smooth and consistent results, every time. Elevate your culinary creations and take your cooking skills to the next level with this top-of-the-line kitchen essential. Order yours today and unleash the blending power within!



Technical Specifications

Dimension : 125x190 mm (LXH)
Knives revolutions : rpm 2200~11500
Power : watt 430 - Hp 0,6
Power source : 1ph
Weight in Kgs : 3 Kgs
Whisk revolutions : rpm 350~1800 VT
Working capacity : lt 100

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.