

Hand Blender With Whisk 100ltr Robot Coupe

~~Rs. 105000~~ **Rs. ₹ 100,000**
(GST Extra)

Enhance your culinary experience with the powerful Hand Blender with Whisk from Cookkart. Designed for efficiency and precision, this 100ltr Robot Coupe blender is a must-have tool for any professional kitchen. With its high-quality construction and versatile capabilities, this hand blender will revolutionize the way you prepare your dishes. Elevate your cooking game to the next level with the ultimate blending companion that promises superior performance and exceptional results. Maximize your culinary prowess and unleash your creativity with the Cookkart Hand Blender with Whisk today!



Technical Specifications

Dimension	: 825 x 125 mm
Power	: 500 W
Power Supply	: Single Phase
Speed(s)	: One Speed 9500rpm
Tube Length	: 450 mm
Weight in Kgs	: 6.3 Kg
Capacity	: 100 L With Whisk

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.