

## **Hand Blender 200Ltr Robot Coupe**

Rs. 103000 Rs. [] 97,900 (GST Extra)

Unleash the ultimate blending power with the Cookkart Hand Blender 200Ltr Robot Coupe! This high-performance commercial hand blender is a game-changer in the world of food preparation. With its robust 200-liter capacity, this hand blender is designed to handle even the toughest blending tasks with ease.

Experience unmatched efficiency and precision with the Cookkart Hand Blender 200Ltr Robot Coupe. Its cutting-edge technology ensures smooth and consistent blending results every time, making it a must-have tool for any professional kitchen. Elevate your culinary creations to new heights and impress your customers with perfectly blended soups, sauces, and more.



Whether you're a seasoned chef or a culinary enthusiast, the Cookkart Hand Blender 200Ltr Robot Coupe is the perfect companion for all your blending needs. Invest in this powerful kitchen essential and take your culinary skills to the next level. Upgrade your kitchen arsenal today with the Cookkart Hand Blender 200Ltr Robot Coupe!

## **Technical Specifications**

Pan Capacity : 200 litres
Power : 750 Watts
Speed(s) : 9000 rpm
Tube Length : 550 mm

## **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.

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