

Hand Blender 400Ltr Robot Coupe

Rs. 142000 (GST Extra)

Cookkart presents the powerhouse Hand Blender 400Ltr Robot Coupe, designed to revolutionize your culinary experience. With robust performance capabilities, this hand blender effortlessly blends, purées, and emulsifies ingredients to perfection. Elevate your kitchen efficiency with this versatile and reliable tool, ideal for professional and commercial use. Experience next-level blending precision and power with the Hand Blender 400Ltr Robot Coupe from Cookkart. Dominating the competition with its superior quality and exceptional performance, this hand blender is a must-have for any culinary enthusiast. Level up your kitchen game today with Cookkart's top-of-the-line Hand Blender 400Ltr Robot Coupe!



Technical Specifications

Motor : 1.6 HP/1000 WATTS/9500 RPM

Power Supply : 230V/50 HZ / 4.5 amp

Weight in Kgs : 7Kgs

Capacity : UP TO 100 GALLONS

Shaft Length : 29"

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.