

Stand mixer 7Ltr

Rs. 22800-Rs. [] 22,200

(GST Extra)

Upgrade your baking game with the Cookkart Stand Mixer 7Ltr. This powerful kitchen essential is designed to take your culinary creations to the next level with its 7-liter capacity and efficient mixing capabilities. Whip up delicious cakes, bread, pastries, and more with ease, thanks to the multiple speed settings and sturdy construction of this stand mixer. Say goodbye to lumps and uneven blends - the Cookkart Stand Mixer ensures smooth and consistent results every time. Bring precision, power, and proficiency to your kitchen with this must-have appliance. Elevate your culinary experience and unleash your inner chef with the Cookkart Stand Mixer 7Ltr.



Technical Specifications

Dimension in MM (L X W X H): 420X250X425

Mixing Speed(s) : 1080 RPM
Power Consumption : 0.35 Kw
Power Supply : 220V / 50Hz

: 1. Belt Transmission 2. Accessories: Hook,

Whip, Beater. 3. With Safety Guard

Weight in Kgs : 22 Kgs Bowl Capacity : 7 Ltr

Application

Special Features

- 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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