

Stand Mixer 5 liter Kenwood**Rs. 55000 (GST Extra)**

Introducing the extraordinary Stand Mixer 5 liter Kenwood from Cookkart - the ultimate kitchen companion for culinary enthusiasts and professionals alike! This powerhouse appliance combines sleek design with robust performance to effortlessly mix, knead, and whip ingredients with precision and speed.

Equipped with a spacious 5-liter capacity bowl, the Kenwood Stand Mixer is perfect for handling large batches of dough, batters, and mixtures with ease. Its powerful motor ensures smooth and consistent results every time, while the variable speed control allows you to customize your mixing experience to suit your recipe's requirements.

Crafted with high-quality materials and engineering excellence, this Stand Mixer not only promises durability and reliability but also exudes elegance in any kitchen setting. Say goodbye to manual labor and hello to efficiency as you unleash the full potential of your culinary creations with the Kenwood Stand Mixer by your side.

Don't miss out on the opportunity to elevate your baking and cooking experience to new heights. Invest in the Cookkart Stand Mixer 5 liter Kenwood and enjoy the perfect blend of performance, style, and convenience in one exceptional appliance. Order yours today and let your culinary journey begin!

**Technical Specifications**

Bowl Material	: Stainless Steel
Bowl size	: 5 Ltrs
Color	: Red
Diemension in CM (L X B X H)	: 38.5X24X35.5
No of Speeds	: 6
Weight in Kgs	: 9.1 Kgs
Motor Power	: 1000W

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.