

## Stand Mixer 6.7 liter Kenwood

Rs. 128000 (GST Extra)

Cookkart is proud to present the Kenwood Stand Mixer 6.7 liter, a powerhouse appliance designed to elevate your culinary creations to the next level. This sleek and efficient stand mixer is a must-have for any kitchen enthusiast looking to unleash their culinary prowess. With a generous 6.7 liter capacity, this mixer can handle large batches with ease, making it perfect for both home cooks and professional chefs. Its robust design and powerful motor ensure smooth and efficient mixing, while the variety of speed settings allow for precise control over your recipes. Elevate your baking and cooking game with the Kenwood Stand Mixer 6.7 liter - the ultimate tool for culinary perfection. Order now and experience the power of professional-grade mixing in the comfort of your own kitchen!



## **Technical Specifications**

Bowl Material : Stainless Steel

Color : Silver

Diemension in CM ( L X B X H) : 35.6X38X28.5 Speed : Variable + Pulse

Weight in Kgs : 10.4 KGs
Body Material : Die Cast Steel

Motor Power : 1700 W

## 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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in