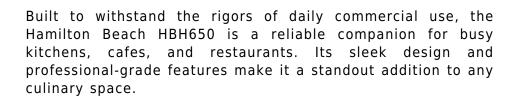


Commercial Blender Hamilton Beach HBH650

Rs. 62000 (GST Extra)

Enhance your culinary creations with the Commercial Blender Hamilton Beach HBH650 from Cookkart. This powerhouse of a blender is designed to revolutionize your kitchen experience with its exceptional performance and durability. With a sturdy construction and powerful motor, this commercial blender can effortlessly blend even the toughest ingredients with precision and speed.

Experience the ultimate versatility with the Hamilton Beach HBH650, as it offers multiple blending options to cater to all your cooking needs. Whether you're whipping up smoothies, soups, sauces, or dressings, this blender delivers consistently smooth and lump-free results every time.



Invest in the Commercial Blender Hamilton Beach HBH650 from Cookkart and elevate your culinary creations to new heights. With its superior performance and robust build, this blender is sure to become an indispensable tool in your kitchen arsenal. Unlock the potential of your recipes with the Hamilton Beach HBH650 – the perfect blend of power, versatility, and durability.

Technical Specifications

Control System: 2 speeds, jump cycle timer

Voltage : 120V~, 60 Hz, 13 Amps / 220V-240V~, 50-60 Hz, 880W

Weight in Kgs : 6.3 Kgs Bowl Capacity : 1.8 Ltrs Motor Power : 3 Hp

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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