

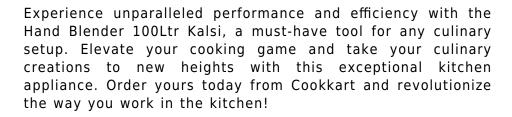
## Hand Blender 100Ltr Kalsi

Rs. 20750 Rs. [] 18,750

(GST Extra)

Introducing the Hand Blender 100Ltr Kalsi from Cookkart - the ultimate kitchen powerhouse for professional chefs and cooking enthusiasts! This heavy-duty hand blender is designed to tackle large quantities with ease, making it ideal for commercial kitchens, restaurants, and catering services.

With a whopping 100-liter capacity, the Kalsi Hand Blender is a game-changer when it comes to blending, mixing, and pureeing ingredients in bulk. Its robust construction ensures durability and reliability, while the powerful motor guarantees swift and efficient operation.





## **Technical Specifications**

Total Length With Motor: 3 Feet

Voltage : 220 V / 50 Hz / Single Phase

Weight in Kgs : 18 Kgs
Capacity : 100 Ltrs
Motor Power : 0.5 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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