

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.

Experience unparalleled performance and efficiency with the Hand Blender 100Ltr Kalsi, a must-have tool for any culinary setup. Elevate your cooking game and take your culinary creations to new heights with this exceptional kitchen appliance. Order yours today from Cookkart and revolutionize the way you work in the kitchen!



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 Reception:** 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.