

**Kitchen Blender 100ltr****Rs. 9600 (GST Extra)**

Introducing the Cookkart Kitchen Blender 100ltr - the ultimate powerhouse for all your blending needs! Engineered with precision and durability, this high-capacity blender is designed to revolutionize your kitchen operations.

Perfect for restaurants, catering services, and commercial kitchens, the Cookkart Kitchen Blender 100ltr is built to effortlessly blend large volumes of ingredients with ease. Its robust construction ensures long-lasting performance, making it a reliable partner in your culinary adventures.

Equip your kitchen with the Cookkart Kitchen Blender 100ltr and experience unmatched efficiency and productivity. Say goodbye to lumpy sauces, uneven blends, and inefficient operations. Elevate your culinary creations with this exceptional kitchen blender that promises exceptional results every time!

Get your hands on the Cookkart Kitchen Blender 100ltr today and take your blending game to the next level. Invest in quality, efficiency, and excellence - choose Cookkart for all your kitchen equipment needs.

**Technical Specifications**

Capacity (Per Hour)	: 100 Ltr
Dimension in Inches (L X W X H)	: 8x8x40
Motor Power	: 0.5 Hp
Motor RPM	: 1440
Shaft Length	: 28"
Weight in KG	: 18

**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.