

Kitchen Blender 200ltr**Rs. 12800 (GST Extra)**

Upgrade your kitchen arsenal with the Cookkart Kitchen Blender 200Ltr, a powerhouse blending solution designed to revolutionize your culinary experience. This robust and versatile blender is ideal for commercial kitchens, restaurants, and catering services, offering a generous 200-liter capacity for handling large quantities of ingredients with ease. Crafted for performance and durability, this blender boasts high-quality construction and efficient blending technology. Elevate your food preparation process to the next level with the Cookkart Kitchen Blender 200Ltr - where efficiency meets excellence. Order yours today and transform the way you blend!

**Technical Specifications**

Capacity (Per Hour)	: 200 Ltr
Dimension in Inches (L X W X H)	: 9X9X49
Motor Power	: 1 HP
Motor RPM	: 1440
Shaft Length	: 38"
Weight in KG	: 25

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.