

## Kitchen Blender 60ltr

Rs. 5600 (GST Extra)

Unleash the power of pureeing and blending with the Cookkart Kitchen Blender 60ltr! This commercial-grade blender is a force to be reckoned with, boasting a massive 60-liter capacity to handle all your blending needs with ease. Dominate the kitchen and crush any blending task effortlessly with this robust appliance. Perfect for restaurants, cafes, and catering services, this kitchen blender is a game-changer when it comes to efficiency and performance. Elevate your culinary creations to new heights with the Cookkart Kitchen Blender 60ltr - where power meets precision!



## **Technical Specifications**

Capacity (Per Hour) : 60 Ltr
Dimension in Inches (L X W X H) : 11x10x28
Motor Power : 0.25 HP
Motor RPM : 1440
Shaft Length : 19"
Weight in KG : 7

## **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.