

Commercial Mixer Grinder 5ltr

Rs. 11300 (GST Extra)

Upgrade your kitchen with the Cookkart Commercial Mixer Grinder 5ltr, the perfect blend of power and efficiency. This high-performance appliance is a must-have for any commercial kitchen looking to enhance productivity and quality. Our mixer grinder features a robust 5-liter capacity, making it ideal for blending, grinding, and mixing ingredients with ease. With its durable construction and powerful motor, this machine is designed to withstand heavy-duty use, delivering consistent results every time. Elevate your culinary experience with the Cookkart Commercial Mixer Grinder 5ltr and take your cooking skills to the next level. Order yours today and experience the difference!



Technical Specifications

Weight in Kgs : 30 Kgs
Capacity : 5 Ltrs
Type : Round
Dimension in Inches (L X W X H) : 11X26X13
Motor Power : 1.5 HP
Motor RPM : 2880 RPM

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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