

Commercial Mixer Grinder Tilting 5ltr

Rs. 15800 (GST Extra)

Introducing the Cookkart Commercial Mixer Grinder Tilting 5ltr - the powerhouse of your commercial kitchen! Engineered to handle the toughest mixing and grinding tasks with ease, this heavy-duty appliance is a game-changer for chefs and food service professionals alike.

Designed for efficiency and convenience, the Cookkart Commercial Mixer Grinder Tilting 5ltr features a high-performance motor that delivers superior blending power. Its tilting design allows for easy pouring and cleaning, saving you valuable time during food preparation. With a generous 5-liter capacity, you can easily mix and grind large batches of ingredients in one go.



Experience the ultimate in reliability and durability with the Cookkart Commercial Mixer Grinder Tilting 5ltr. Whether you're whipping up smooth batters, grinding spices, or crushing ice, this versatile appliance is up to the task. Say goodbye to clunky, inefficient mixers and grinders - elevate your culinary game with the Cookkart Commercial Mixer Grinder Tilting 5ltr.

Invest in the best for your kitchen - choose the Cookkart Commercial Mixer Grinder Tilting 5ltr and take your culinary creations to new heights. Order yours today and unleash the power of professional-grade mixing and grinding!

Technical Specifications

Weight in Kgs : 36 Kgs
Capacity : 5 Ltrs
Type : Tilting
Dimension in Inches (L X W X H) : 22X37X16
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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