

Commercial Mixer Grinder Tilting 10ltr

Rs. 16900 (GST Extra)

Upgrade your kitchen with Cookkart's Commercial Mixer Grinder Tilting 10ltr! This powerhouse appliance is the perfect addition to any commercial kitchen, offering unrivaled performance and efficiency. With its generous 10-liter capacity, this mixer grinder can handle large batches of ingredients with ease, saving you time and effort. The tilting feature adds convenience, allowing for easy pouring and cleaning after use. Whether you're blending, grinding, or mixing, this commercial mixer grinder delivers consistent results every time. Transform your culinary creations with Cookkart's Commercial Mixer Grinder Tilting 10ltr - the ultimate tool for culinary excellence. Elevate your kitchen game today!



Technical Specifications

Weight in Kgs	: 41 Kgs
Capacity	: 10 Ltrs
Type	: Tilting
Dimension in Inches (L X W X H)	: 22X41X16
Motor Power	: 2 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 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.