

Kitchen Blender 200ltr

Rs. 16700 **Rs. ₹ 15,800**
(GST Extra)

Introducing the Kitchen Blender 200ltr from Cookkart - the ultimate powerhouse for all your blending needs! This commercial-grade blender boasts a generous 200-liter capacity, making it perfect for high-volume food preparation in busy kitchens. With its robust construction and powerful motor, this blender can effortlessly blend, puree, and mix a variety of ingredients to perfection.

Achieve flawless consistency and texture with the Kitchen Blender 200ltr, designed to deliver unparalleled performance and durability. Whether you're whipping up smoothies, soups, sauces, or batters, this blender is sure to streamline your food preparation process and elevate your culinary creations to new heights.

Equip your kitchen with the Kitchen Blender 200ltr from Cookkart and experience the difference in efficiency and quality. Take your blending game to the next level with this top-of-the-line appliance that combines functionality, reliability, and power, all in one sleek package. Upgrade your kitchen arsenal today with the Kitchen Blender 200ltr and revolutionize the way you cook!



Technical Specifications

Weight in Kgs	: 25 Kgss
Capacity (Per Hour)	: 200 Ltr
Dimension in Inches (L X W X H)	: 9X9X48
Motor Power	: 1 Hp
Motor RPM	: 1440
Shaft Length	: 38"

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.