

Blender Mixer (Blixer) Robot Coupe 4.5ltr Single Speed

Rs. 197200 (GST Extra)

Technical Specifications

Blade(s)	: Stainless steel fine serrated blade - Included
Bowl	: 4.5 L stainless steel with handle
Dimensions in MM (WxDxH)	: 330 x 240 x 480 mm
Equipped with	: Blixer® arm
Gross weight (kg)	: 15
Induction Motor	: Yes
Lid	: Watertight
Motor Base	: Metal
Net Weight (Kg)	: 14
Number of 200 g portions	: 2 to 15
Pulse	: Yes
Speed(s)	: 3000 rpm
Voltage	: Single phase
Wattage	: 900 W



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.