

Blender Mixer (Blixer) Robot Coupe 4.5ltr Variable Speed

Rs. 275000 (GST Extra)

Experience the ultimate blending and mixing power with the Blender Mixer (Blixer) from Robot Coupe. This versatile 4.5-liter appliance offers variable speeds, allowing you to achieve the perfect consistency every time. Whether you're blending smoothies, soups, sauces, or more, this innovative machine delivers unparalleled performance. Elevate your culinary creations with the Robot Coupe Blender Mixer - a must-have for any professional kitchen. Unlock new possibilities and streamline your food preparation process with this high-quality appliance from Cookkart.



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) : 17
Induction Motor : Yes

Lid : Watertight
Motor Base : Metal
Net Weight (Kg) : 16
Number of 200 g portions : 2 to 15

Pulse : Yes

Speed(s) : 300 to 3500 rpm Voltage : Single phase Wattage : 1100 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.