

## Blender Mixer (Blixer) Robot Coupe 5.9ltr Single Speed

Rs. 321500 (GST Extra)

Enhance your culinary creations with the Blender Mixer (Blixer) Robot Coupe 5.9ltr Single Speed from Cookkart. This powerful kitchen companion is designed to revolutionize your food preparation experience. With a generous 5.9-liter capacity and a seamless single-speed operation, this versatile appliance delivers unmatched efficiency and performance. Elevate your cooking game with the precision and speed of the Blender Mixer (Blixer) Robot Coupe, and take your recipes to the next level. Invest in this game-changing appliance from Cookkart and unleash your culinary creativity like never before.



### Technical Specifications

Blade(s)	: Fine serrated stainless steel "S" blade With removable cap - Included
Bowl	: 5.9 L stainless steel bowl with handle
Equipped with	: Blixer® Arm
Gross weight (Lbs)	: 57
Induction Motor	: Yes
Lid	: Airtight
Motor Base	: Metal
Number of 200 g portions	: 3 to 20
Power	: 3 HP
Pulse	: Yes
Speed(s)	: 1800 - 3600 rpm
Timer	: Yes
Voltage	: 3-phase 208-240 V
Dimension in Inches (L X W X H)	: 12.25" x 27" x 19.25"

### 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.