

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

Rs. 371500 (GST Extra)

Introducing the Blender Mixer (Blixer) Robot Coupe 5.9ltr Variable Speed from Cookkart, the ultimate kitchen companion for chefs and cooking enthusiasts alike. This powerful and versatile appliance is designed to take your culinary creations to the next level with precision and efficiency.

The Blender Mixer (Blixer) Robot Coupe features a robust 5.9-liter capacity and variable speed settings, allowing you to customize your blending and mixing tasks with ease. Whether you're blending smoothies, mixing batters, or pureeing ingredients, this innovative appliance delivers consistent results every time.



Equipped with cutting-edge technology and built to last, the Blender Mixer (Blixer) Robot Coupe is a reliable addition to any kitchen. Say goodbye to lumps, uneven blends, and wasted time - this appliance is your ticket to flawless dishes in a fraction of the time.

Upgrade your kitchen arsenal with the Blender Mixer (Blixer) Robot Coupe 5.9ltr Variable Speed from Cookkart and unleash your culinary creativity like never before. Elevate your cooking experience with this indispensable tool that brings power, precision, and efficiency to your fingertips.

### **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 : 2 HP
Pulse : Yes

Speed(s) : 300 to 3600 rpm

Timer : Yes

Voltage : Single phase 120 V

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# **Technical Specifications**

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.