

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

**Rs. 371500 (GST Extra)**

### 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
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.