

Stand Mixer 3.3 Ltrs Kitchenaid Artisan Mini

Rs. 38000 (GST Extra)

Technical Specifications

Available Colors	: Matte Gray,Guava Glaze,Hot Sauce,Honeydew,Twilight Blue
Bowl size	: 3.30 qt,3-3/10 l
Brand	: KitchenAid
Color	: Black Matte
Depth	: 31.20 in,31-1/5 cm
Height	: 31.20 in,31-1/5 cm
Max. Dough Capacity	: 680 g of all-purpose flour and 8 egg whites (medium)
Mixing Action	: Planetary
Model Name/Number	: 5KSM3311XBBM
Motor type	: Direct Current (DC) with Direct Drive
Series	: Artisan Design Series
Soft Start	: Yes
Speed Selections	: Variable 10 Speed
Transmission	: Direct Drive
Wattage	: 250 w,250 w,250 w,250 w
Width	: 19.80 in,19-4/5 cm



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.