

## Stand Mixer 4.3 Ltrs Kitchenaid Tilt Head

Rs. 45000 (GST Extra)

Upgrade your kitchen game with the Cookkart Stand Mixer 4.3 Ltrs Kitchenaid Tilt Head - the ultimate powerhouse for all your baking and cooking needs. This stand mixer is designed to deliver exceptional performance and convenience, making it an essential tool for any kitchen enthusiast or professional chef. With its generous 4.3 liters capacity and tilting head feature, you can effortlessly mix, knead, and whip up a variety of ingredients with ease. Say goodbye to tedious manual mixing and hello to effortless, efficient baking with this top-of-the-line stand mixer. Elevate your culinary creations with Cookkart - where innovation meets excellence.



## **Technical Specifications**

Bowl Handle : No

Bowl Material : Stainless steel

Color : Black Cord Length(cm) : 10.16

Dimensions in MM (WxDxH) : 358x223x353 mm

Dough Hook Included : Yes Flat Beater Included : Yes

Housing Material : Metal and plastic

Number of Mixer Speeds : 10 Pouring Shield Included : No

Tilt Head or Bowl Lift : Tilt-head Wattage : 275
Weight in Kgs : 9.98
Wire Whisk Included : Yes

Bowl Capacity : 4.5 (Quarts), 4.25 Ltrs

Dimension in Inches (L X W X H): 4.25835

## **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.