

Stand Mixer 4.3 Ltrs Kitchenaid Tilt Head

Rs. 45000 (GST Extra)

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.