

Blender + Mixer (Blixer) Robot Coupe 3.7ltr

Rs. 200000 (GST Extra)

Enhance your culinary experience with the Blender + Mixer (Blixer) Robot Coupe 3.7ltr from Cookkart. This powerful kitchen appliance is designed to revolutionize your food preparation process with its cutting-edge technology and superior performance. Whether you're blending smoothies, mixing batters, or creating delicious purees, this blixer delivers exceptional results every time.

The Blender + Mixer (Blixer) Robot Coupe 3.7ltr boasts a robust 3.7-liter capacity, allowing you to effortlessly tackle large batches of ingredients. Its advanced design ensures fast and efficient blending and mixing, saving you time and effort in the kitchen. With its reliable performance and durable construction, this blixer is a must-have for any professional chef or cooking enthusiast.

Experience the perfect blend of power, precision, and versatility with the Blender + Mixer (Blixer) Robot Coupe 3.7ltr from Cookkart. Elevate your culinary creations to new heights and unleash your creativity in the kitchen. Order yours today and take your cooking skills to the next level!



Technical Specifications

Dimension in MM (L X W X H) :	240x305x445
Power Supply :	750W / Single Phase
Weight in Kgs :	12
Bowl Capacity :	3.7 Ltrs

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 Reception:** 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.