

## Hand Blender 5ltr Robot Coupe

Rs. 32000 (GST Extra)

Transform your culinary game with the Hand Blender 5ltr Robot Coupe from Cookkart. This powerful kitchen essential is a game-changer, allowing you to effortlessly blend, mix, and puree ingredients with precision and ease. Whether you're whipping up smooth sauces, creamy soups, or velvety smoothies, this hand blender is your secret weapon for achieving perfection in every dish. Elevate your cooking experience and unleash your creativity with the Hand Blender 5ltr Robot Coupe, a must-have tool for any passionate chef. Trust Cookkart to deliver top-notch quality and performance in every kitchen appliance.



### Technical Specifications

Dimensions in MM ( L X B )	: 455X78
Power	: 240 Watts
Power Supply	: Single-phase 230 Volt
Speed(s)	: from 2000 to 12500 rpm
Stem	: 16 cm
Weight in Kgs	: 2.4 Kg
Capacity	: 5 L

### 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.