

## **Hand Blender 100ltr Robot Coupe**

**Rs. 69000 (GST Extra)** 

Experience the ultimate blending power with the Cookkart Hand Blender 100ltr Robot Coupe. This professional-grade hand blender is designed to take your culinary creations to the next level with its exceptional performance and efficiency. Boasting a generous 100-liter capacity, this blender is perfect for handling large batches with ease. Whether you're whipping up silky soups, velvety sauces, or smooth purees, the Cookkart Hand Blender delivers unparalleled results every time. Elevate your kitchen experience and achieve perfectly blended perfection with this powerhouse appliance. Order yours now and unleash the true potential of your culinary creations!



## **Technical Specifications**

Dimensions in MM (LXB): 825 x 125 mm

Power : 500 W

Power Supply : Single Phase

Speed(s) : One Speed 9500rpm

Tube Length : 450 mm
Weight in Kgs : 6.3 Kg
Capacity : 100 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 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.

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