

## **Hand Blender 50ltr Robot Coupe**

**Rs. 60000 (GST Extra)** 

Upgrade your kitchen game with the Cookkart Hand Blender 50ltr Robot Coupe, the ultimate powerhouse for culinary perfection. This professional-grade hand blender is designed for maximum efficiency and precision, making it the ideal companion for any chef or cooking enthusiast. With a generous 50-liter capacity, this blender can handle large batches with ease, saving you time and effort in the kitchen. Take your dishes to the next level with the Cookkart Hand Blender 50ltr Robot Coupe - the must-have tool for creating culinary masterpieces. Order yours today and experience unbeatable combination of quality, performance, and convenience.



## **Technical Specifications**

Dimensions in MM (LXB): 725 x 125 mm

Motor : 440 watts

Power : 10 amps

Power Supply : 240V

Speed(s) : 9500 rpm

Weight in Kgs : 6.2 kg

Capacity : 50 Litre

Shaft Length : 350 mm

## **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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