

Stand Mixer 4.8liter Kitchenaid

Rs. 54500 Rs. | 51,000 (GST Extra)

Upgrade your kitchen game with the Stand Mixer 4.8 Liter Kitchenaid from Cookkart! This powerhouse appliance is a must-have for any culinary enthusiast looking to elevate their cooking experience. With its large capacity and powerful motor, you can effortlessly mix, knead, and whip up a variety of ingredients with ease. The Kitchenaid Stand Mixer is designed for maximum efficiency and convenience, allowing you to tackle any recipe with confidence. Bring out your inner chef and turn your kitchen into a culinary haven with this versatile and stylish appliance. Order yours today and revolutionize the way you cook!



Technical Specifications

: Dough Hook, C- Nylon Coated Flat Beater,

Attachments Nylon Coated Pouring Shied, Wire whip - 6

Wire Whips

: White, Tangerine, Onyx Black, Empire **Available Colors**

Red, Artisan Pink, Yellow Pepper, Green Apple

Bowl Finish : Stainless Steel

Diemension in MM (L X B : 1000X200X100

XH)

Mixing Speed(s) : 10

Voltage : 220-240v Wattage : 300W Weight in Kgs : 10.5 Kgs **Bowl Capacity** : 4.8 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 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

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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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