

## Commercial Blender 2Ltr

Rs. 6500 (GST Extra)

Discover the ultimate powerhouse in your kitchen with the Cookkart Commercial Blender 2Ltr. This high-performance blender is designed to tackle any blending task with ease and efficiency. With its generous 2-liter capacity, it can handle large quantities of ingredients seamlessly, making it ideal for commercial use. The robust motor ensures smooth and consistent blending, while the durable construction guarantees long-lasting performance. Elevate your culinary creations and streamline your kitchen operations with the Cookkart Commercial Blender 2Ltr - the indispensable tool for every professional chef and food business. Experience the perfect blend of power, reliability, and convenience in one sleek appliance. Upgrade your blending game now!



### Technical Specifications

Dimension in MM (L X W X H)	: 195X225X565
Power Consumption	: 1.39 KW
Power Supply	: 220 V / 50 Hz
Speed	: 23000 - 26000 RPM
Weight in Kgs	: 4.1 Kgs
Capacity	: 2 Ltrs / 80 Cups per Hour

### 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.