

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 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.