

Commercial Blender 3Ltr

Rs. 10000 (GST Extra)

Upgrade your kitchen equipment with the Cookkart Commercial Blender 3Ltr, a powerhouse appliance designed to take your culinary creations to the next level. Boasting a generous 3-liter capacity, this professional blender is perfect for blending smoothies, soups, sauces, and more with precision and efficiency.

Equipped with a robust motor and sharp blades, this commercial blender ensures smooth and consistent results every time. Its durable construction guarantees long-lasting performance in any commercial setting, making it a reliable partner in your kitchen.

Invest in the Cookkart Commercial Blender 3Ltr and experience the unmatched power and versatility it brings to your food preparation tasks. Elevate your cooking game and impress your customers with the exceptional performance of this top-rated blender. Order yours today and unleash your culinary creativity like never before!



Technical Specifications

Dimension in MM (L X W X H) :	270X235X530
Power Consumption :	1.8 KW
Power Supply :	220 V / 50 Hz
Speed :	26000 - 28000 RPM
Weight in Kgs :	4.6 Kgs
Capacity :	3 Ltrs / 96 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.