

Commercial Blender Hamilton Beach HBH750

Rs. 94800 (GST Extra)

Unleash the ultimate blending power with the Commercial Blender Hamilton Beach HBH750 from Cookkart! This professional-grade blender is designed to revolutionize your kitchen experience and boost efficiency to the next level. With its robust construction and high-performance motor, the Hamilton Beach HBH750 can effortlessly tackle any blending task with precision and speed.

Say goodbye to lumps and chunks, and hello to smooth and creamy textures every time. Whether you're whipping up delicious smoothies, soups, sauces, or cocktails, this blender will consistently deliver flawless results that will leave your customers coming back for more.

Equipped with advanced features and intuitive controls, the Hamilton Beach HBH750 ensures seamless operation and hassle-free blending. Its durable stainless steel blades can effortlessly crush ice, fruits, vegetables, and more, allowing you to create a wide variety of culinary delights with ease.

Upgrade your kitchen arsenal with the Commercial Blender Hamilton Beach HBH750 and experience the difference that quality and performance can make in your culinary creations. Elevate your blending game and dominate the competition with this powerhouse appliance from Cookkart!



Technical Specifications

Control System : Touch Pad

Voltage : 120V~, 60 Hz, 8.6 Amps / 220V-240V~, 50-60 Hz, 1000W

Weight in Kgs : 6.3 Kgs

Bowl Capacity : 1.4 Ltrs

Motor Power : 3 Hp

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.