

## Commercial Blender Hamilton Beach HBH755

Rs. 110000 (GST Extra)

Get ready to revolutionize your blending game with the Commercial Blender Hamilton Beach HBH755 from Cookkart. This industrial powerhouse is designed to stand up to even the busiest of kitchens, delivering unparalleled performance and reliability. The HBH755 features a robust motor and stainless steel blades that effortlessly crush ice, blend smoothies, and puree soups with ease.

Whether you're a professional chef or a home cook looking to up your game, this commercial blender is a must-have tool in your kitchen arsenal. With its sleek design and intuitive controls, the HBH755 is a blend of style and substance. Say goodbye to lumpy smoothies and uneven purees - this blender ensures smooth, consistent results every time.



Invest in the Commercial Blender Hamilton Beach HBH755 from Cookkart and experience the power and precision of commercial-grade blending in the comfort of your own kitchen. Elevate your culinary creations to new heights with this top-of-the-line appliance that is built to withstand the demands of a busy kitchen. Upgrade your blending experience today and take your culinary skills to the next level!

### 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 : 2 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.