

Commercial Blender Hamilton Beach HBH950

Rs. 135000 (GST Extra)

Upgrade your blending game with the Commercial Blender Hamilton Beach HBH950 from Cookkart! This powerhouse blender is here to revolutionize your kitchen experience with its unparalleled performance and durability.

With a robust motor and cutting-edge technology, this blender effortlessly crushes and blends ingredients to perfection in no time. Designed for commercial use, the Hamilton Beach HBH950 is a must-have for cafes, restaurants, and juice bars looking to take their blending to the next level.

Prepare smoothies, sauces, soups, and more with ease, thanks to the precision control and versatility of this blender. The durable construction ensures long-lasting reliability, making it a smart investment for your business.

Elevate your blending capabilities and impress your customers with the Commercial Blender Hamilton Beach HBH950 from Cookkart. Order yours today and experience the power of professional-grade blending!



Technical Specifications

Control System : Capacitive Touch Pad
Voltage : 120V~, 60 Hz, 10 Amps / 220V-240V~, 50-60 Hz, 730W
Weight in Kgs : 11.1 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.