

Hand Blender 150Ltr Kalsi

~~Rs. 26100~~ **Rs. ₹ 21,690**
(GST Extra)

Boost your kitchen efficiency with the Cookkart Hand Blender 150Ltr Kalsi. This powerful kitchen appliance is designed to streamline your cooking process, making it quicker and easier than ever before. With a whopping 150-liter capacity, the Cookkart Hand Blender can handle all your blending needs with ease and efficiency. Whether you're whipping up smoothies, soups, sauces, or batters, this hand blender is up to the task. Say goodbye to lumps and uneven textures - the Cookkart Hand Blender ensures smooth, consistent results every time. Invest in your kitchen's success with the Cookkart Hand Blender 150Ltr Kalsi, and take your culinary creations to the next level.



Technical Specifications

Total Length With Motor	: 3 Feet
Voltage	: 220 V / 50 Hz / Single Phase
Weight in Kgs	: 20 Kgs
Capacity	: 150 Ltrs
Dimension in Inches (L X W X H)	: 3X3X40
Motor Power	: 0.75 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.