

Premium Commercial Blender with Acoustic Enclosure and Computer Controls (1.8L Jar)

~~Rs. 27860~~ **Rs. ₹ 26,470**
(GST Extra)

Introducing the Cookkart Premium Commercial Blender, a game-changer for professional kitchens seeking top-notch performance and efficiency. With an innovative Acoustic Enclosure ensuring quiet operation and Computer Controls for precise blending, this powerhouse appliance is designed to elevate your culinary creations.



Crafted with a spacious 1.8L Jar, this blender is perfect for whipping up large batches of smoothies, soups, sauces, and more with ease. The premium quality and advanced features of the Cookkart Premium Commercial Blender make it a must-have for busy chefs and food establishments looking to streamline their operations.

Experience unmatched blending prowess and convenience with the Cookkart Premium Commercial Blender. Upgrade your kitchen today and take your culinary creations to the next level!

Technical Specifications

Dimensions in MM (WxDxH)	: 240x280x540
Jar Capacity	: 1.8 Litre
Model	: TruBlend AQ Premia
Power (Watts)	: 1500W
Timer	: Yes
Voltage	: 220-240V/50Hz
Weight in Kgs	: 11Kgs
Motor Power	: 2.25 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.