

Pulveriser MS 8Inch

Rs. 10300 (GST Extra)

Introducing the Pulveriser MS 8 Inch from Cookkart - the ultimate kitchen powerhouse designed to revolutionize your food preparation game! This high-performance pulveriser is expertly crafted from top-grade materials, ensuring unmatched durability and efficiency.

With its 8-inch size, this pulveriser is perfect for effortlessly grinding and pulverizing a variety of ingredients with precision and ease. Say goodbye to lumps and uneven textures - the Pulveriser MS 8 Inch guarantees smooth, consistent results every time.

Experience the convenience and power of professional-grade cooking equipment right in your kitchen. Whether you're a culinary enthusiast or a seasoned chef, this pulveriser is a must-have addition to your culinary arsenal.

Upgrade your cooking experience with the Pulveriser MS 8 Inch from Cookkart and elevate your dishes to perfection. Order yours today and take your culinary creations to new heights!



Technical Specifications

Capacity (Per Hour)	: 15-20 Kgs
Chamber Size in Inches	: 8X4
Dimension in Inches (L X W X H)	: 27X16X33
Note	: Without Motor to be Purchased Separately
Weight in KG	: 37

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 Reception:** 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.