

Masala Grinding Machine 3Hp

Rs. 35800 (GST Extra)

Transform your culinary experience with the Cookkart Masala Grinding Machine 3HP. This powerful machine is designed to elevate your spice grinding game to new heights. With a robust 3HP motor, it effortlessly grinds all types of masalas with precision and efficiency. Say goodbye to uneven textures and hello to perfectly ground spices every time. Enhance the flavor of your dishes and save valuable time in the kitchen with this high-performance masala grinding machine from Cookkart. Elevate your cooking game and unleash the true potential of your spices with this must-have kitchen appliance.



Technical Specifications

Capacity (Per Hour) : 20 - 25 Kgs

Chamber Size in Inches : 8x10

Dimension in Inches (L X W X H): 36X16X35

Motor Power : 3 HP Weight in KG : 83

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.

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