

Commercial Wet Grinder 5Ltr

Rs. 17000 (GST Extra)

Upgrade your commercial kitchen with the Cookkart Commercial Wet Grinder 5Ltr, the ultimate powerhouse for all your grinding needs. This robust and high-performance wet grinder is designed to effortlessly grind a variety of ingredients to perfection, ensuring consistent results every time. With a generous 5Ltr capacity, this commercial wet grinder is ideal for restaurants, hotels, and catering businesses looking to enhance their food preparation efficiency. Invest in the Cookkart Commercial Wet Grinder 5Ltr and experience the power of precision grinding at your fingertips. Elevate your culinary creations and take your business to the next level with this top-of-the-line kitchen essential.



Technical Specifications

Drum Size : 18x10 Inches (OD X H)
Capacity : 5 Ltrs
Material : Stainless Steel
Motor Power : 0.5 HP , Crompton Motor

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.