

Commercial Wet Grinder 20Ltr

Rs. 47300 (GST Extra)

Upgrade your commercial kitchen with the Cookkart 20Ltr Commercial Wet Grinder, designed to take your culinary creations to the next level. With a generous capacity of 20 liters, this powerful wet grinder is a game-changer for any professional kitchen setting. Its robust construction ensures durability and reliability, while its efficient design allows for quick and easy grinding of various ingredients. Elevate your food preparation process with this high-performance appliance and experience unmatched efficiency and precision. Bring innovation and excellence to your kitchen with the Cookkart 20Ltr Commercial Wet Grinder. Order yours today and revolutionize the way you cook!



Technical Specifications

Weight in Kgs : 175 Kgs
Capacity : 20 Ltrs
Material : Stainless Steel
Motor Power : 2 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 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.