

Commercial Wet Grinder 10Ltr

Rs. 29000 (GST Extra)

commercial kitchen with the Cookkart Upgrade vour Commercial Wet Grinder 10Ltr, a powerhouse appliance designed to elevate your culinary creations to the next level. With a generous 10-liter capacity, this robust wet grinder effortlessly grinds and blends a variety of ingredients to perfection, ensuring smooth, consistent results every time. Its durable construction and high-performance motor make it a reliable workhorse for busy kitchens, while its sleek design adds a touch of professionalism to your workspace. Unlock the potential of your culinary endeavors with the Cookkart Commercial Wet Grinder 10Ltr - the ultimate tool for chefs who demand nothing but the best. Experience power, efficiency, and precision in every grind with this exceptional appliance.



Technical Specifications

Drum Size : 22x12 inch Capacity : 10 Ltrs

Material : Stainless Steel

Motor Power: 1 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.