

## Tilting Wet Grinder 5Ltr

Rs. 31000 (GST Extra)

### Technical Specifications

Diemension in MM ( L X B X H )	: 630X385X1130 MM
Drum Size	: 12x14 Inches ( H X D )
Gear Box Ratio	: 1:5
Gear Box type	: 45 " Helical Gear Box
Power Cord	: 15 Amps , Kundan
Rolller Stone Size	: 80 x 180 mm ( H X OD )
Side Arm Post Size	: 390X50X24 MM ( H X L X W )
Stone Material	: Natural Black Stone
Stone Size	: 2.25X14 Inch ( T X OD )
Weight in Kgs	: 120 Kgs
Capacity	: 5 Ltrs
Motor Power	: 0.5 Hp, Crompton



### 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.