

Tilting Wet Grinder 20Ltr

Rs. 47000 (GST Extra)

Upgrade your kitchen with the Cookkart Tilting Wet Grinder 20Ltr, a powerful and versatile appliance designed to make grinding tasks a breeze. This robust wet grinder is built to handle large quantities of ingredients with ease, making it perfect for commercial kitchens and food establishments. The tilting design allows you to easily pour out the contents after grinding, saving you time and effort.

Experience unparalleled efficiency and productivity with the Cookkart Tilting Wet Grinder 20Ltr, crafted from high-quality materials for durability and performance. Its 20-liter capacity ensures that you can grind large batches of batter, spices, and more in one go, helping you streamline your cooking process.

Say goodbye to tedious grinding tasks and hello to effortless convenience with the Cookkart Tilting Wet Grinder 20Ltr. Elevate your culinary creations and take your kitchen to the next level with this essential appliance. Order yours today and revolutionize the way you cook!

Technical Specifications

Diemension in MM (L X B X H) : 730X490X1260 MM

Drum Size : 18x18 Inches (H X D)

Gear Box Ratio : 1:5

Gear Box type : 45 " Helical Gear Box Power Cord : 15 Amps , Kundan

Rolller Stone Size : 115 x 275 mm (H X OD)
Side Arm Post Size : 535X50X24 MM (H X L X W)

Stone Material : Natural Black Stone Stone Size : 2.25X18 Inch (T X OD)

Weight in Kgs : 180 Kgs
Capacity : 20 Ltrs
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 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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