

Tilting Wet Grinder 20Ltr

Rs. 47000 (GST Extra)

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.