

## Tilting Wet Grinder 40Ltr

Rs. 120000 (GST Extra)

Discover the ultimate kitchen companion with the Cookkart Tilting Wet Grinder 40Ltr. Engineered for professional chefs and cooking enthusiasts, this robust appliance offers unparalleled grinding performance for your culinary creations. The tilting design allows for easy pouring of batter, while the large 40Ltr capacity ensures you can effortlessly prepare large batches of idli, dosa, and other delicious dishes. Upgrade your kitchen arsenal with the Cookkart Tilting Wet Grinder 40Ltr and elevate your cooking experience to new heights. Exceptional quality, superior efficiency, and outstanding results await - revolutionize your kitchen with this powerhouse appliance today.



### Technical Specifications

Bowl Material : Stainless Steel  
Drum Size : 24x24 ( OD X H )  
Capacity : 40 Ltrs  
Motor Power : 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 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.