

## **Blower Pulverizer 2 Hp**

**Rs. 36800 (GST Extra)** 

Introducing the Blower Pulverizer 2HP from Cookkart, the ultimate powerhouse for your grinding needs! This high-performance pulverizer with a 2HP motor is designed to swiftly grind various spices, herbs, grains, and more with precision and efficiency. Say goodbye to manual grinding and hello to effortless pulverizing with this dynamic machine.

Equipped with a powerful blower, this pulverizer ensures a continuous flow of fine particles, saving you time and effort in the kitchen. Its robust construction and easy-to-use design make it a must-have for commercial kitchens, restaurants, and food processing units.



Experience the magic of grinding with the Blower Pulverizer 2HP from Cookkart - your go-to solution for achieving the perfect texture and consistency every time. Upgrade your culinary game and revolutionize your cooking experience with this top-of-the-line pulverizer. Purchase yours today and elevate your grinding game to new heights!

## **Technical Specifications**

Chamber Size : 4x8

Power Consumption: 1.75 Unit / Hr Voltage: 220 V / 50 Hz

Weight in Kgs : 80 Kgs Capacity : 15 Kgs

Motor Power : 2 HP / Single Phase

Motor RPM : 1440

## **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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