

Blower Pulverizer 3 Hp

Rs. 43600 (GST Extra)

Enhance the efficiency and productivity of your kitchen with the high-performance Blower Pulverizer 3 Hp from Cookkart. This powerful kitchen appliance is designed to pulverize a variety of ingredients with precision and speed. Whether you need to grind spices, herbs, or grains, this blower pulverizer delivers consistent results every time.

Equipped with a 3 Hp motor, this pulverizer ensures smooth and efficient operation, saving you time and effort in the kitchen. The blower feature helps to keep the machine cool during extended use, allowing you to tackle large quantities of ingredients effortlessly. Its robust construction and durable materials make it a reliable addition to any commercial kitchen.

Experience the convenience and reliability of the Blower Pulverizer 3 Hp from Cookkart and elevate your culinary creations to the next level. Invest in this essential kitchen tool today and witness the transformative impact it has on your cooking process.



Technical Specifications

Chamber Size	: 5x10
Power Consumption	: 2.5 Unit / Hr
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 95 Kgs
Capacity	: 25 Kgs
Motor Power	: 3 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 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.