



Blower Pulverizer 10 Hp

Rs. 134000 (GST Extra)

Unlock the ultimate grinding power with the Cookkart Blower Pulverizer 10 Hp! This high-performance pulverizer is designed to pulverize a variety of materials with ease and efficiency. With its 10 Hp motor, it delivers unstoppable grinding power to process grains, spices, herbs, and more. Say goodbye to time-consuming grinding tasks and hello to quick and effective results with this powerhouse pulverizer. Boost your productivity and elevate your culinary creations with the Cookkart Blower Pulverizer 10 Hp today!



Technical Specifications

Chamber Size	: 7x12
Power Consumption	: 5.5 Unit / Hr
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 250 Kgs
Capacity	: 80 Kgs
Motor Power	: 5 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.