

**Commercial Mixer Grinder 2ltr****Rs. 8100 (GST Extra)**

Unleash the ultimate kitchen powerhouse with the Cookkart Commercial Mixer Grinder 2ltr! This heavy-duty appliance is designed to revolutionize your culinary experience, giving you the perfect blend of power and efficiency. With a generous 2-liter capacity, it effortlessly tackles all your mixing and grinding needs with precision and speed.

Crafted for commercial kitchens, this mixer grinder is a game-changer that brings convenience and quality to your food preparation process. Whether you're whipping up smooth batters, grinding spices, or creating delicious sauces, this appliance delivers outstanding results every time.

Equip your kitchen with the Cookkart Commercial Mixer Grinder 2ltr and experience a new level of culinary excellence. Say goodbye to tedious mixing and grinding tasks and hello to seamless efficiency and exceptional performance. Elevate your cooking game with this must-have appliance that is sure to become your trusted kitchen companion.

**Technical Specifications**

Bowl Capacity	: 2 Ltrs
Type	: Round
Dimension in Inches (L X W X H)	: 9X8X20
Motor Power	: 0.5 HP
Motor RPM	: 2880
Weight in KG	: 11

**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.