

Commercial Mixer Grinder 2.5 Ltrs 0.5 HP Round

Rs. 7000-Rs. ₹ 6,600
(GST Extra)

Looking for a powerful commercial mixer grinder to increase your kitchen efficiency? Look no further than the Cookkart Commercial Mixer Grinder 2.5 Ltrs 0.5 HP Round! This high-performance machine is designed to handle heavy-duty mixing and grinding tasks with ease. With a strong 0.5 HP motor, it ensures efficient operation while the 2.5 Ltrs capacity allows you to prepare large batches of ingredients in one go. The round shape adds a sleek and modern touch to your kitchen setup. Bring speed, precision, and power to your cooking process with the Cookkart Commercial Mixer Grinder 2.5 Ltrs 0.5 HP Round. Order now and take your culinary creations to the next level!



Technical Specifications

| | |
|---------------------------------|---------------|
| Body & Cutter | : S.S. |
| Jar Capacity | : 2.5 Ltrs |
| Weight in Kgs | : 10 Kgs |
| Dimension in Inches (L X W X H) | : 10 x 8 x 20 |
| Motor Power | : 0.5 Hp |

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.