

Commercial Mixer Grinder 3 Ltrs 1.5 HP Round

~~Rs. 10400~~ **Rs. ₹ 9,800**
(GST Extra)

Get ready to take your commercial kitchen to the next level with the Cookkart Commercial Mixer Grinder 3 Ltrs 1.5 HP Round. This powerhouse of a machine boasts a robust 1.5 HP motor that can effortlessly grind and mix all your ingredients with precision and efficiency. Whether you're whipping up spices, sauces, or batters, this mixer grinder can handle it all.

Designed for durability and performance, the Cookkart Commercial Mixer Grinder features a sturdy construction that can withstand the demands of a busy kitchen. The 3 Ltrs capacity allows you to mix larger batches in one go, saving you time and effort. Its round shape ensures seamless blending and grinding, guaranteeing uniform results every time.

Take your culinary creations to new heights with the Cookkart Commercial Mixer Grinder 3 Ltrs 1.5 HP Round - the ultimate kitchen companion for all your mixing and grinding needs. Upgrade your kitchen arsenal today and experience the power of this top-of-the-line appliance.



Technical Specifications

Body & Cutter	: S.S.
Jar Capacity	: 3 Ltrs
Weight in Kgs	: 33 Kgs
Dimension in Inches (L X W X H)	: 10 x 15 x 22
Motor Power	: 1.5 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 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.