

## Commercial Mixer Grinder 10 Ltrs 2 HP Round

**Rs. ~~11900~~ Rs. ₹ 11,300**  
(GST Extra)

Upgrade your kitchen game with the Cookkart Commercial Mixer Grinder 10 Ltrs 2 HP Round - the powerhouse appliance designed to revolutionize your culinary experience. With a robust 2 HP motor, this mixer grinder delivers unparalleled performance, efficiency, and durability, making it the ultimate kitchen companion for all your blending and grinding needs. Its large 10-liter capacity ensures you can effortlessly prepare large batches of ingredients in one go. Whether you're whipping up smooth batters, grinding spices, or creating mouth-watering sauces, this mixer grinder is your ticket to culinary perfection. Elevate your cooking prowess with the Cookkart Commercial Mixer Grinder - where power meets precision, every time.



### Technical Specifications

Body & Cutter	: S.S.
Jar Capacity	: 10 Ltrs
Weight in Kgs	: 35 Kgs
Dimension in Inches (L X W X H)	: 10 x 24 x 27
Motor Power	: 2.0 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.