

## **Commercial Mixer Grinder 14 Ltrs 2 HP Square**

Rs. 19900 Rs. 🛘 18,900

(GST Extra)

Introducing the Commercial Mixer Grinder 14 Ltrs 2 HP Square by Cookkart, a powerhouse in the world of food preparation equipment. This durable and efficient mixer grinder is designed to handle the most demanding of kitchen tasks with ease.

With a robust 2HP motor, this machine delivers unparalleled performance, making it ideal for commercial kitchen settings. The 14-liter capacity ensures you can mix and grind large quantities of ingredients in one go, saving you valuable time and effort.



Crafted with precision and attention to detail, the square design adds a touch of modernity to your kitchen space. Whether you're blending spices, grinding masalas, or preparing batter, this mixer grinder is up to the task.

Upgrade your kitchen with the Cookkart Commercial Mixer Grinder 14 Ltrs 2 HP Square and experience the power and efficiency that professional chefs rely on. Order yours today and elevate your culinary endeavors to new heights!

## **Technical Specifications**

Body & Cutter : S.S.
Jar Capacity : 14 Ltrs
Weight in Kgs : 45 Kgs

Dimension in Inches (L X W X H): 14 x 15 x 37

Motor Power : 3.0 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 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.

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