

## Commercial Mixer Grinder 10 Ltrs 2 HP Tilting

~~Rs. 15,100~~ **Rs. ₹ 14,300**  
(GST Extra)

Looking to level up your kitchen game? The Commercial Mixer Grinder 10 Ltrs 2 HP Tilting from Cookkart is here to elevate your culinary creations to new heights! With a powerful 2 HP motor and a generous 10-liter capacity, this mixer grinder is designed to handle all your commercial blending and grinding needs with ease. The tilting feature adds convenience to your food preparation process, making it effortless to pour out your mixtures. Whether you're whipping up smooth batters or grinding spices to perfection, this heavy-duty mixer grinder is a must-have for any professional kitchen. Upgrade your kitchen arsenal with the Cookkart Commercial Mixer Grinder and unleash your culinary creativity!



### Technical Specifications

Body & Cutter	: S.S.
Jar Capacity	: 10 Ltrs
Weight in Kgs	: 43 Kgs
Dimension in Inches (L X W X H)	: 23 x 18 x 35
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 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.