

2 IN 1 Pulverizer 1 Hp

Rs. 12500 **Rs. ₹ 11,800**
(GST Extra)

Enhance your culinary creations with the Cookkart 2 IN 1 Pulverizer 1 Hp - a powerhouse appliance designed to take your cooking to the next level. This versatile machine is your secret weapon in the kitchen, combining two essential functions in one sleek unit. With its 1 Hp motor, it delivers exceptional power and performance, ensuring efficient grinding and pulverizing of a wide range of ingredients. From spices to grains, this pulverizer can handle it all with ease, making meal preparation a breeze. Elevate your cooking experience and unlock new possibilities with the Cookkart 2 IN 1 Pulverizer 1 Hp. Experience the difference with this top-of-the-line appliance that promises to revolutionize your culinary adventures.



Technical Specifications

Average Capacity Per Hour	: 8 to 10 Kgs
Chamber Size	: 8" x 4"
Hopper Capacity	: 5 Kgs
Weight in Kgs	: 35 Kgss
Dimension in Inches (L X W X H)	: 23 x 11 x 28

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.