

2 IN 1 Pulverizer Single Chamber 4 Hp Premium

Rs. 30200 Rs. [] 28,600

(GST Extra)

Introducing the Cookkart 2 IN 1 Pulverizer Single Chamber 4 Hp Premium - the ultimate powerhouse for your kitchen! This premium pulverizer is designed to deliver maximum efficiency and top-notch performance, making it a must-have appliance for any culinary enthusiast. With its innovative single chamber design and powerful 4 Hp motor, this 2 IN 1 pulverizer can effortlessly grind a variety of ingredients with precision and speed.



Experience unparalleled convenience and versatility as you effortlessly transition between grinding spices and pulverizing grains with just one machine. The Cookkart 2 IN 1 Pulverizer is built to handle any culinary challenge with ease, ensuring consistent results every time. Take your cooking game to the next level with this high-performance appliance that is sure to impress.

Upgrade your kitchen arsenal with the Cookkart 2 IN 1 Pulverizer Single Chamber 4 Hp Premium and revolutionize the way you prepare your ingredients. Invest in quality, efficiency, and durability - invest in Cookkart.

Technical Specifications

Average Capacity Per Hour : 22-30 KG Chamber Size : $10" \times 6"$ Weight in Kgs : 93 Kgs Dimension in Inches (L X W X H) : $28 \times 47 \times 18$

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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