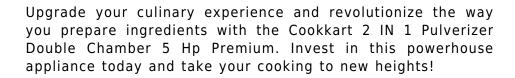


2 IN 1 Pulverizer Double Chamber 5 Hp Premium

Rs. 49700 Rs. [] 47,200 (GST Extra)

Introducing the Cookkart 2 IN 1 Pulverizer Double Chamber 5 Hp Premium - the ultimate powerhouse for your kitchen! Engineered to perfection, this top-of-the-line pulverizer offers unparalleled efficiency and versatility in grinding both wet and dry ingredients. With its 5 Hp motor, this premium appliance delivers exceptional performance, enabling you to effortlessly pulverize spices, herbs, grains, and more in record time.

Whether you are a professional chef or a passionate home cook, the Cookkart 2 IN 1 Pulverizer Double Chamber is designed to meet all your grinding needs with precision and ease. Its double chamber design ensures maximum output and flexibility, making it the ideal choice for busy kitchens looking to enhance their productivity.





Technical Specifications

Average Capacity Per Hour : 60-65 KGChamber Size : $12" \times 6"$ Weight in Kgs : 105 KgsDimension in Inches (L X W X H) : $27 \times 48 \times 18$

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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