

## Gravy Machine 2 Hp With 1.5 inch Pipe

**Rs. ~~12700~~ Rs. ₹ 12,000**  
**(GST Extra)**

Introducing the Cookkart 2 HP Gravy Machine with 1.5 inch Pipe, the ultimate kitchen essential for creating delicious gravies and sauces with ease and efficiency. This powerful machine is designed to handle heavy-duty grinding tasks while maintaining superior performance.

With a robust 2 HP motor, this gravy machine guarantees quick and consistent results, allowing you to save time in the kitchen. The 1.5 inch pipe ensures smooth operations and optimal flow, making it a must-have for commercial kitchens and food establishments.

Upgrade your cooking game with the Cookkart Gravy Machine and experience the convenience of preparing flavorful gravies effortlessly. Say goodbye to manual grinding and hello to a seamless culinary experience. Order yours today and revolutionize your kitchen operations!



### Technical Specifications

Average Capacity Per Hour	: 35-40 KG
Chamber Size	: 7 x 3
Weight in Kgs	: 37 Kgs
Dimension in Inches (L X W X H)	: 21 x 27 x 14

### 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.