

## 2 in 1 Pulverizer MS Body 12 Inch Without Motor

~~Rs. 13500~~ **Rs. ₹ 12,800**  
(GST Extra)

Introducing the Cookkart 2 in 1 Pulverizer, a powerful kitchen essential designed to take your culinary game to the next level! Crafted with sturdy MS body construction, this 12-inch pulverizer is a versatile tool that can grind and blend with precision. Perfect for homes, restaurants, or commercial kitchens, this multipurpose machine operates efficiently without a motor, giving you the flexibility to power it as needed. With the Cookkart 2 in 1 Pulverizer, you can effortlessly pulverize a variety of ingredients and spices to create flavorful dishes in no time. Elevate your cooking experience and achieve impeccable results with this must-have kitchen appliance!



### Technical Specifications

Chamber Size	: 12"
Hopper Capacity	: 20 Kgs
Weight in Kgs	: 50 Kgs
Dimension in Inches (L X W X H)	: 19 X 27 X 39

### 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.