

2 in 1 Pulverizer MS & SS Body 12x6 Inch Double Chamber Without Motor**Rs. 26400 ~~Rs. ₹ 25,000~~**
(GST Extra)

Upgrade your kitchen with Cookkart's powerful 2 in 1 Pulverizer MS & SS Body! This versatile appliance features a 12x6 inch double chamber design, making it perfect for grinding a variety of ingredients to perfection. Crafted from durable materials, this pulverizer is built to last and is designed for maximum efficiency. With its sleek design and high-quality construction, this pulverizer is a must-have for any modern kitchen. Transform your cooking experience with Cookkart's 2 in 1 Pulverizer MS & SS Body - get yours today!

500 × 500

Technical Specifications

Chamber Size	: 12 x 6
Hopper Capacity	: 18 Kgs
Weight in Kgs	: 60 Kgs
Dimension in Inches (L X W X H)	: 36 X 16 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 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.