

## Pulveriser MS 10Inch

Rs. 11000 (GST Extra)

Enhance the efficiency and productivity of your kitchen with the impressive Pulveriser MS 10 Inch from Cookkart. This robust machine is designed to pulverize various ingredients with precision and speed, making it an essential tool for any commercial kitchen. Its durable construction ensures longevity and reliability, while its sleek design adds a touch of modernity to your workspace. Elevate your culinary creations and streamline your food preparation process with the Pulveriser MS 10 Inch - a powerhouse appliance that guarantees exceptional results every time. Experience the difference with Cookkart!



### Technical Specifications

Capacity (Per Hour)	: 25-30 Kgs
Chamber Size in Inches	: 10X4
Dimension in Inches (L X W X H)	: 27X16X34
Note	: Without Motor to be Purchased Separately
Weight in KG	: 45

### 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.