

Pulveriser MS 12Inch

Rs. 15000 (GST Extra)

Upgrade your kitchen arsenal with the Pulveriser MS 12 Inch from Cookkart! This powerhouse machine is designed to crush and grind even the toughest ingredients with ease and precision. Constructed with durable MS material, this pulveriser is built to last and withstand heavy-duty use in any commercial kitchen.

With a 12-inch size, this pulveriser offers ample capacity to process large quantities of ingredients in a single batch, streamlining your food preparation process. Whether you are grinding spices, herbs, or grains, this machine delivers consistent results every time, ensuring a uniform texture for your culinary creations.

Say goodbye to tedious manual grinding and hello to efficiency and productivity with the Pulveriser MS 12 Inch from Cookkart. Invest in this essential kitchen equipment to take your cooking to the next level and unleash your culinary creativity. Dominate the kitchen with the power of the Pulveriser MS 12 Inch - your secret weapon for culinary success!



Technical Specifications

Capacity (Per Hour)	: 40 - 50 Kgs
Chamber Size in Inches	: 12X5
Dimension in Inches (L X W X H)	: 32X18X40
Note	: Without Motor to be Purchased Separately
Weight in KG	: 61

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.