

## 2 In 1 Pulverizer Ms 2HP

Rs. 22200 (GST Extra)

Enhance your kitchen efficiency with the Cookkart 2 In 1 Pulverizer Ms 2HP! This powerful kitchen appliance combines the functionality of a pulverizer and grinder, providing you with ultimate versatility and convenience. Whether you need to grind spices, grains, or herbs, this 2HP pulverizer ensures quick and efficient processing, saving you valuable time in the kitchen. Its robust construction and high-quality materials guarantee durability and long-lasting performance. Upgrade your culinary game and elevate your cooking experience with the Cookkart 2 In 1 Pulverizer Ms 2HP - the perfect combination of power and precision.



### Technical Specifications

No of Cutters	: 6
Power Consumption	: 1.75 Unit / Hr
Weight in Kgs	: 85 Kgs
Capacity	: 20 to 25 Kgs
Dimension in Inches (L X W X H)	: 24X16X42
Motor Power	: 2 Hp
Motor RPM	: 2800 RPM / Single Phase

### 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.