

2 In 1 Pulverizer Ms 3HP

Rs. 26600 (GST Extra)

Enhance your culinary creations with the Cookkart 2 In 1 Pulverizer MS 3HP! This powerhouse kitchen appliance is designed to pulverize ingredients with precision and efficiency, giving you the perfect texture every time. With its 3HP motor, this pulverizer is a true workhorse that can handle tough grinding tasks with ease. Whether you're grinding spices, grains, or herbs, this versatile machine delivers consistent results. Elevate your cooking experience and unleash your culinary genius with the Cookkart 2 In 1 Pulverizer MS 3HP!



Technical Specifications

No of Cutters	: 6
Power Consumption	: 2.5 Unit / Hr
Weight in Kgs	: 95 Kgs
Capacity	: 20 to 25 Kgs
Dimension in Inches (L X W X H)	: 24X16X42
Motor Power	: 3 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.