

2 In 1 Pulverizer Ms 5HP

Rs. 32900 (GST Extra)

Enhance your kitchen efficiency with the Cookkart 2 In 1 Pulverizer MS 5HP. This powerful machine is designed to crush and grind ingredients with ease, making meal preparation a breeze. Its 5HP motor ensures quick and efficient performance, saving you time and energy in the kitchen. The durable MS construction guarantees long-lasting durability, allowing you to rely on this pulverizer for years to come. Take your cooking game to the next level with the Cookkart 2 In 1 Pulverizer MS 5HP - a must-have for any commercial kitchen looking to boost productivity and deliver top-quality results.



Technical Specifications

No of Cutters	: 6
Power Consumption	: 3.6 Unit / Hr
Weight in Kgs	: 108 Kgs
Capacity	: 40 to 45 Kgs
Dimension in Inches (L X W X H)	: 24X22X48
Motor Power	: 5 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.