

2 in 1 Pulveriser SS 2HP

Rs. 19500 (GST Extra)

Introducing the Cookkart 2 in 1 Pulveriser SS 2HP - the ultimate kitchen powerhouse designed to elevate your culinary creations to new heights! This high-performance pulveriser combines the functionalities of a grinder and a pulveriser, offering unbeatable versatility and efficiency in one sleek stainless steel unit. With a robust 2HP motor, it effortlessly grinds and pulverises a wide range of ingredients with precision and speed. Say goodbye to tedious food prep and hello to quick, consistent results with Cookkart's top-of-the-line 2 in 1 Pulveriser SS 2HP. Take your cooking game to the next level and create culinary masterpieces with ease - order yours today!



Technical Specifications

Capacity (Per Hour)	: 12 - 15 Kgs
Chamber Size in Inches	: 10 X 4
Type	: Deluxe
Dimension in Inches (L X W X H)	: 24X12X34
Motor Power	: 2 HP
Weight in KG	: 46

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.