

2 in 1 Pulveriser SS 3HP

Rs. 22800 (GST Extra)

Transform your kitchen experience with the Cookkart 2 in 1 Pulveriser SS 3HP, a powerful and versatile appliance designed to elevate your culinary creations. This high-performance pulveriser features a robust stainless steel construction that ensures durability and efficiency. With its 3HP motor, this kitchen powerhouse effortlessly grinds and pulverises ingredients, saving you time and effort. Whether you are grinding spices or making masalas, the Cookkart 2 in 1 Pulveriser SS 3HP is your ultimate kitchen companion. Enhance your cooking game with this dynamic appliance that combines practicality and performance in one sleek package.



Technical Specifications

Capacity (Per Hour)	: 20 - 25 Kgs
Chamber Size in Inches	: 10 X 5
Type	: Deluxe
Dimension in Inches (L X W X H)	: 25X13X38
Motor Power	: 3 HP
Weight in KG	: 51

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.