

## 2 in 1 Pulveriser SS 5HP

Rs. 37200 (GST Extra)

Enhance your culinary creations with the Cookkart 2 in 1 Pulveriser SS 5HP - the ultimate kitchen companion for grinding and pulverizing ingredients with precision and speed. This robust stainless steel pulveriser is powered by a 5HP motor, delivering exceptional performance and durability for your commercial kitchen needs. From spices to grains, this versatile machine effortlessly transforms raw ingredients into fine powders, making meal preparation a breeze. Elevate your cooking experience and efficiency with the Cookkart 2 in 1 Pulveriser SS 5HP - your secret weapon for achieving perfection in every dish.



### Technical Specifications

|                                 |                    |
|---------------------------------|--------------------|
| Capacity (Per Hour)             | : 30-35 Kgs        |
| Chamber Size in Inches          | : 12X6             |
| Dimension in Inches (L X W X H) | : 27X17X48         |
| Motor Power                     | : 5 HP ( 3 Phase ) |
| Weight in KG                    | : 95               |

### 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.