

2 IN 1 Pulverizer 3 Hp Semi Automatic

~~Rs. 19200~~ **Rs. ₹ 18,200**
(GST Extra)

Get ready to revolutionize your kitchen with the Cookkart 2 IN 1 Pulverizer 3 Hp Semi Automatic! This powerful and efficient kitchen appliance is designed to take your culinary skills to the next level. With the ability to grind and pulverize a wide range of ingredients with ease, this pulverizer is a game-changer for any professional or home cook.

Experience unparalleled convenience and performance with the 2 IN 1 Pulverizer's semi-automatic operation, making it a breeze to prepare your favorite dishes in a fraction of the time. The 3 Hp motor ensures smooth and consistent grinding, while the compact design makes it easy to store and use in any kitchen space.

Don't settle for mediocrity in your cooking arsenal - elevate your culinary experience with the Cookkart 2 IN 1 Pulverizer 3 Hp Semi Automatic today! Unlock the power of precision grinding and unleash your creativity in the kitchen like never before. Upgrade your kitchen essentials and bring efficiency and excellence to every meal with this top-of-the-line pulverizer.



Technical Specifications

Average Capacity Per Hour	: 20 Kgs to 25 Kgs
Chamber Size	: 10" x 5"
Hopper Capacity	: 10 Kgs
Weight in Kgs	: 50 Kgss
Dimension in Inches (L X W X H)	: 25 x 13 x 37

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.