

2 IN 1 Pulverizer Semi Automatic 2 Hp Premium

~~Rs. 20400~~ **Rs. ₹ 19,300**
(GST Extra)

Introducing the Cookkart 2 IN 1 Pulverizer Semi Automatic 2 Hp Premium - the ultimate solution for all your grinding needs! This powerful pulverizer combines efficiency and versatility to deliver top-notch performance in the kitchen. With a robust 2 Hp motor, it effortlessly grinds various ingredients to perfection, saving you time and effort.

The semi-automatic functionality ensures ease of use, while the premium build quality guarantees durability and long-lasting performance. Whether you're grinding spices, grains, or herbs, this 2 IN 1 pulverizer gets the job done with precision.

Upgrade your kitchen arsenal with the Cookkart 2 IN 1 Pulverizer and experience the power of efficiency at your fingertips. Get yours today and elevate your culinary creations to new heights!



Technical Specifications

Average Capacity Per Hour	: 15-20 KG
Chamber Size	: 10" x 4"
Weight in Kgs	: 53 Kgs
Dimension in Inches (L X W X H)	: 21 x 38 x 13

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.