

## 2 IN 1 Pulverizer Fully Automatic 2 Hp Premium

~~Rs. 20900~~ **Rs. ₹ 19,800**  
(GST Extra)

Enhance your cooking experience with the Cookkart 2 IN 1 Pulverizer. This fully automatic 2 Hp Premium machine is designed to revolutionize your kitchen with its powerful performance and versatile functionality. With the ability to grind both dry and wet ingredients, this pulverizer is a game-changer for any culinary enthusiast or professional chef looking to save time and effort in the kitchen. Elevate your dishes to new heights with the Cookkart 2 IN 1 Pulverizer - the ultimate kitchen essential for precision grinding and blending. Upgrade your culinary arsenal today and unlock the full potential of your cooking skills!



### Technical Specifications

Average Capacity Per Hour	: 14-16 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.