

## 2 IN 1 Pulverizer Semi Automatic 3 Hp Premium

~~Rs. 24200~~ **Rs. ₹ 22,900**  
(GST Extra)

Introducing the Cookkart 2 IN 1 Pulverizer Semi Automatic 3 Hp Premium - the ultimate kitchen powerhouse for grinding and pulverizing tasks! This high-performance pulverizer is designed to streamline your cooking process with its versatile 2 in 1 functionality. With a robust 3 Hp motor, it effortlessly crushes even the toughest ingredients to perfection.

Experience the convenience of semi-automatic operation, making meal preparations a breeze. The Cookkart 2 IN 1 Pulverizer is a must-have for any professional kitchen or home chef looking to elevate their culinary skills. Its premium build quality ensures durability and longevity, so you can rely on it for years to come.

Upgrade your kitchen arsenal with the Cookkart 2 IN 1 Pulverizer Semi Automatic 3 Hp Premium - where power, performance, and precision unite to take your cooking to the next level! Elevate your culinary creations and unleash your cooking potential with this top-of-the-line pulverizer.



### Technical Specifications

Average Capacity Per Hour	: 20-23 KG
Chamber Size	: 10" x 5"
Weight in Kgs	: 58 Kgs
Dimension in Inches (L X W X H)	: 24 x 40 x 14

### 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.