

2 IN 1 Pulverizer Fully Automatic 3 Hp Premium

~~Rs. 24600~~ **Rs. ₹ 23,300**
(GST Extra)

Introducing Cookkart's 2 IN 1 Pulverizer Fully Automatic with 3 Hp Premium power! This versatile kitchen essential is a game-changer, combining convenience and efficiency in one sleek design. Crush, grind, and pulverize with ease, thanks to its powerful 3 Hp motor. Say goodbye to time-consuming manual grinding and hello to quick and flawless results with this premium pulverizer. Elevate your culinary experience with Cookkart's 2 IN 1 Pulverizer - the must-have appliance for every modern kitchen.



Technical Specifications

Average Capacity Per Hour	: 20-25 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.