

## 2 IN 1 Pulverizer Double Chamber 4 Hp Premium

~~Rs. 31600~~ **Rs. ₹ 30,000**  
(GST Extra)

Introducing the Cookkart 2 IN 1 Pulverizer Double Chamber 4 Hp Premium - the ultimate kitchen powerhouse designed to revolutionize your culinary experience! With its cutting-edge technology and dual chamber design, this pulverizer delivers unmatched efficiency and versatility.

Experience the power of 4 Hp premium motor that effortlessly pulverizes a variety of ingredients with precision. From grinding spices to crushing grains, this multipurpose appliance is a game-changer in your kitchen arsenal.

Enjoy the convenience of having two chambers in one compact unit, saving you time and space. The durable construction ensures long-lasting performance, making it a reliable partner for both professional chefs and home cooks.

Elevate your cooking game with the Cookkart 2 IN 1 Pulverizer Double Chamber 4 Hp Premium - where power, efficiency, and innovation come together to take your culinary creations to the next level. Order yours today and unleash the full potential of your kitchen!



### Technical Specifications

|                                 |                |
|---------------------------------|----------------|
| Average Capacity Per Hour       | : 22-30 KG     |
| Chamber Size                    | : 10" x 6"     |
| Weight in Kgs                   | : 95 Kgs       |
| Dimension in Inches (L X W X H) | : 28 x 47 x 18 |

### 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.