

## 2 in 1 Pulverizer MS Body 8 Inch Without Motor

~~Rs. 11,200~~ **Rs. ₹ 10,600**  
(GST Extra)

Introducing Cookkart's versatile 2 in 1 Pulverizer with a sturdy MS Body and a generous 8-inch size, designed for maximum efficiency in your kitchen. This robust pulverizer is a powerhouse when it comes to grinding spices, grains, and herbs with precision. Say goodbye to uneven grinding - this pulverizer ensures a fine consistency every time. Experience unmatched performance and durability, making it an essential addition to your culinary arsenal. Upgrade your kitchen with Cookkart's 2 in 1 Pulverizer - the ultimate tool for culinary perfection.



### Technical Specifications

Chamber Size	: 8"
Hopper Capacity	: 10 Kgs
Weight in Kgs	: 40 Kgs
Dimension in Inches (L X W X H)	: 19 X 23 X 33

### 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.