

2 in 1 Pulverizer MS Body 10 Inch Without Motor

~~Rs. 11800~~ **Rs. ₹ 11,200**
(GST Extra)

Upgrade your kitchen arsenal with the Cookkart 2 in 1 Pulverizer MS Body 10 Inch Without Motor! This powerhouse appliance is a game-changer, designed to pulverize ingredients with ease and efficiency. Crafted with durable MS body, this pulverizer is a blend of sturdiness and functionality. Perfect for grinding spices, grains, and more, this versatile pulverizer is a must-have for any kitchen. Transform your cooking experience and elevate your dishes to the next level with the Cookkart 2 in 1 Pulverizer - unleash the power within your recipes!



Technical Specifications

Chamber Size	: 10"
Hopper Capacity	: 15 Kgs
Weight in Kgs	: 43 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.