

2 in 1 Pulverizer MS & SS Body 10x5 Inch Double Chamber Without Motor

~~Rs. 16700~~ **Rs. ₹ 15,800**
(GST Extra)

Enhance your kitchen efficiency with the Cookkart 2 in 1 Pulverizer MS & SS Body. Featuring a sleek 10x5 inch double chamber design, this powerful pulverizer is a must-have for any culinary enthusiast. Crafted from high-quality materials, the MS & SS body ensures durability and longevity. With its versatile functionality, this pulverizer is perfect for grinding and pulverizing a wide range of ingredients. Upgrade your kitchen arsenal with the Cookkart 2 in 1 Pulverizer and experience the convenience of two chambers in one compact unit. Please note that this model does not include a motor.



Technical Specifications

Chamber Size	: 10 x 5
Hopper Capacity	: 14 Kgs
Weight in Kgs	: 47 Kgs
Dimension in Inches (L X W X H)	: 32 X 16 X 35

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.