

2 in 1 Pulveriser SS 5HP 3Phase

Rs. 47000 (GST Extra)

Introducing the 2 in 1 Pulveriser SS 5HP 3Phase by Cookkart - the ultimate solution for all your pulverizing needs! This powerful machine boasts a sturdy stainless steel construction that ensures durability and longevity. With a 5HP motor and 3-phase power supply, this pulveriser delivers top-notch performance while saving you time and effort in the kitchen. Whether you're grinding spices, grains, or herbs, this versatile machine can handle it all with ease. Elevate your cooking experience with the 2 in 1 Pulveriser SS 5HP 3Phase by Cookkart - order yours today and take your culinary creations to the next level!



Technical Specifications

Capacity (Per Hour)	: 30 - 35 Kgs
Chamber Size in Inches	: 12X6
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 27X17X48
Motor Power	: 5 HP (3 Phase)
Weight in KG	: 95

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.