



Rawat Wet Dal Machine – High-Capacity Commercial Pulser & Wet Grinder



About Product

The Rawat Wet Dal Machine is an industrial-strength commercial food processing solution engineered specifically for high-volume wet grinding and pulsing. Powered by a heavy-duty 1.5 HP motor, this specialized machine effortlessly processes soaked lentils (dal), rice, and grains into smooth, uniform batters and pastes. It is the absolute ultimate choice for



commercial kitchens, busy restaurants, large-scale catering operations, hostel canteens, and idli-dosa batter manufacturing industries looking to eliminate manual errors and rapidly scale up daily production capacity.

Core Highlights

- Made In India
 - High-volume production output engineered to handle heavy commercial wet processing workloads effortlessly
 - Driven by a robust, energy-efficient 1.5 HP single-phase motor built for continuous daily operational cycles
 - Premium food-grade grinding assembly ensuring maximum kitchen hygiene, safety, and zero contamination
 - Perfectly handles coarse pulsing or ultra-fine wet grinding to match strict regional culinary textures
 - Heavy-duty structural frame construction offers immense stability and completely eliminates running vibrations
 - Streamlined mechanical design allows for rapid disassembly, effortless deep cleaning, and low maintenance
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⚙️ Technical Specifications

- Brand: Rawat
- SKU: SKU-0085
- Product Type: Wet Dal Machine / Commercial Wet Grinder
- Motor Power: 1.5 HP
- Voltage: 220 V
- Phase: Single Phase, 50 Hz



- Operation: Electric / Semi-Automatic
- Material: Heavy-Duty Industrial-Grade Structure with Food-Safe Contact Parts
- Grinding Type: Wet Grinding, Crushing & Fine Pasting
- Suitable For: Soaked Chana Dal, Urad Dal, Moong Dal, Rice, Idli/Dosa Batter, and Wet Masalas
- Country of Origin: India

Why Choose Rawat ?

- Accelerates bulk commercial food preparation by turning massive batches of soaked dal into fine pastes in minutes
- Preserves the authentic flavor, texture, and natural color of ingredients by optimizing internal milling friction
- Industrial-grade build quality easily withstands continuous daily wet runs and rigorous commercial kitchen wear
- Highly economical to run on standard lines, delivering maximum processing throughput with low electricity bills
- Total operational confidence backed by Rawat's professional technical network, reliable support, and ready spare parts
- Proudly Made in India, heavy-engineered to perfectly match the high workloads and rugged conditions of Indian food processing enterprises