

Commercial Hand Juicer No 6 Kalsi

Rs. 2000 (GST Extra)

Introducing the Commercial Hand Juicer No 6 Kalsi from Cookkart - the ultimate tool to elevate your juicing experience! This premium hand juicer is a game changer for any commercial kitchen, boasting a robust construction and efficient design that ensures maximum juice extraction with minimal effort.

Crafted for durability and performance, the Commercial Hand Juicer No 6 Kalsi is a powerhouse that will streamline your juicing operations. Its user-friendly design makes it easy to use, while its sturdy build guarantees long-lasting reliability. Say goodbye to tedious juicing processes and hello to effortless juicing with this exceptional kitchen essential.



Perfect for restaurants, cafes, juice bars, and more, this top-of-the-line hand juicer is a must-have for any establishment looking to serve up fresh and delicious juices with ease. Invest in the Commercial Hand Juicer No 6 Kalsi from Cookkart today and watch your juicing operation reach new heights!

Technical Specifications

Diemension in CM (L X B X H) :	25X15X20
Model :	No 6
Weight in Kgs :	3.3 Kgs
Material :	Aluminium

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 Reception:** 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.