

## **Commercial Hand Juicer No 9 Kalsi**

Rs. 2770 (GST Extra)

Introducing the Commercial Hand Juicer No 9 Kalsi from Cookkart - the ultimate addition to your foodservice operation! This heavy-duty juicer is a powerhouse when it comes to extracting fresh juices with ease. Crafted with durability and efficiency in mind, the Commercial Hand Juicer No 9 Kalsi is designed to withstand the demands of any busy kitchen environment.

With its sleek and sturdy construction, this juicer is built to last, making it a reliable companion for your juicing needs. From citrus fruits to pomegranates, this versatile juicer can handle a wide range of fruits to help you create delicious and refreshing beverages. The ergonomic handle provides a comfortable grip, ensuring smooth and effortless operation.



Equip your kitchen with the Commercial Hand Juicer No 9 Kalsi and experience the power of fresh juice at your fingertips. Boost your productivity and efficiency with this high-performance juicer that is sure to take your juicing game to the next level. Invest in quality, durability, and efficiency - choose Cookkart's Commercial Hand Juicer No 9 Kalsi today!

## **Technical Specifications**

Diemension in CM ( L X B X H) : 28.8X22.1X16.9

Model : No 9
Weight in Kgs : 2.2 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 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.

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