

Commercial Hand Juicer No 10 Kalsi

Rs. 3350 (GST Extra)

Introducing the Commercial Hand Juicer No. 10 Kalsi from Cookkart - your ultimate solution for effortless juicing! This powerful and durable hand juicer is designed to streamline your juicing process, ensuring maximum efficiency and productivity in your commercial kitchen.

Crafted with high-quality materials, the Commercial Hand Juicer No. 10 Kalsi from Cookkart is built to last, guaranteeing long-lasting performance and reliability. Its sleek design and sturdy construction make it a must-have tool for any busy restaurant, juice bar, or café.

Say goodbye to manual squeezing and hello to powerful juicing with the Commercial Hand Juicer No. 10 Kalsi. This versatile appliance is perfect for extracting juices from a variety of fruits and vegetables, allowing you to create delicious and refreshing beverages with ease.

Boost your kitchen's productivity and efficiency with the Commercial Hand Juicer No. 10 Kalsi from Cookkart. Invest in this essential tool today and take your juicing game to the next level!



Technical Specifications

Diemension in CM (L X B X H)	: 28.8X22.9X16.9
Model	: No 10
Weight in Kgs	: 2.27 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.