

Commercial Hand Juicer No 12 Kalsi

Rs. 5720 (GST Extra)

Introducing the Commercial Hand Juicer No 12 Kalsi by Cookkart - the ultimate solution for all your juicing needs! This powerful hand juicer is designed for heavy-duty use in commercial settings, delivering exceptional performance and efficiency.

Crafted with top-grade materials, the Commercial Hand Juicer No 12 Kalsi ensures long-lasting durability and reliability, making it a valuable addition to any professional kitchen. Its sleek design and compact size make it easy to use and store, saving you valuable space while maximizing productivity.

Experience the ease and convenience of juicing with this high-quality product, guaranteed to extract every last drop of juice from your favorite fruits with minimal effort. Upgrade your juicing capabilities today with the Commercial Hand Juicer No 12 Kalsi by Cookkart and revolutionize the way you prepare fresh, healthy beverages for your customers. Order now and elevate your juicing game to new heights!



Technical Specifications

Diemension in CM (L X B X H) :	30X24X30
Model :	No 12
Weight in Kgs :	4.5 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.

- 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.