

## Commercial Hand Juicer No 14 Kalsi

Rs. 6000 (GST Extra)

Looking for a powerful addition to your commercial kitchen equipment? The Commercial Hand Juicer No 14 Kalsi from Cookkart is a must-have appliance for any food establishment. This sturdy and efficient juicer is designed to squeeze the maximum amount of juice from fruits with minimal effort, making it ideal for busy restaurants, juice bars, and cafes.

Crafted with high-quality materials, the Commercial Hand Juicer No 14 Kalsi is built to last and offers exceptional performance. Its compact design saves valuable counter space, while its easy-to-clean parts ensure quick and hassle-free maintenance. With its sleek and modern appearance, this juicer is sure to impress customers while boosting efficiency in the kitchen.



Bring speed, durability, and convenience to your food service business with the Commercial Hand Juicer No 14 Kalsi from Cookkart. Elevate your juice preparation process with this reliable and high-performance juicing solution that delivers outstanding results every time. Order now and juice up your profits!

### Technical Specifications

Diemension in CM ( L X B X H ) : 42.4X32.4X19

Model : No 14

Weight in Kgs : 5.58 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.