

Commercial Juice Machine Semi Automatic SS Body No 10 Kalsi

Rs. 20750 Rs. [] 19,290 (GST Extra)

Introducing the Commercial Juice Machine Semi Automatic SS Body No 10 Kalsi from Cookkart! This high-performance juicer is a must-have for any commercial kitchen or juice bar. Crafted with durable stainless steel body, this machine is built to withstand heavy-duty use and ensure long-lasting performance.

Experience effortless juicing with the semi-automatic operation, making it easy to extract fresh and delicious juices in no time. The powerful motor of the No 10 Kalsi juice machine ensures optimal juice extraction while maintaining the natural flavors and nutrients of your ingredients.



Ideal for preparing a wide range of juices, smoothies, and cocktails, this juicer is designed to meet the demands of busy establishments. Enhance your productivity and serve up refreshing beverages with this top-of-the-line juice machine from Cookkart.

Upgrade your commercial kitchen with the Commercial Juice Machine Semi Automatic SS Body No 10 Kalsi and take your juicing operations to the next level. Invest in quality, efficiency, and superior performance with Cookkart's reliable and innovative juicer. Order now and revolutionize the way you serve up fresh juices!

Technical Specifications

Model: No 10

Voltage : 220 V / 50 Hz / Single Phase

Material : Stainless Steel Cabinet

Motor Power: 0.25 HP

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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