

Commercial Juice Machine Semi Automatic SS Body No 18 Kalsi

Rs. 38000 (GST Extra)

Introducing the robust and reliable Commercial Juice Machine Semi Automatic SS Body No 18 by Kalsi, available exclusively at Cookkart. Elevate your business with this high-performance juice machine that effortlessly squeezes out flavorful juices to delight your customers.

Crafted from durable stainless steel, this machine exudes strength and longevity, making it a must-have for any commercial kitchen. The semi-automatic feature streamlines the juicing process, saving you time and effort while ensuring consistent results every time.

Whether you're juicing oranges, lemons, limes, or any other fruits, this machine handles it all with ease. Its sleek design and compact size make it suitable for any setting, from juice bars to cafes to restaurants.

Equip your establishment with the Commercial Juice Machine Semi Automatic SS Body No 18 by Kalsi, and watch as customers flock to savor the freshly squeezed goodness. Boost your productivity, efficiency, and profit margins with this powerful juicing solution, now available at Cookkart. Order yours today and start juicing your way to success!



Model: No 18

Voltage : 220 V / 50 Hz / Single Phase

Material : Stainless Steel Cabinet

Motor Power: 1 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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