

Commercial Juice Machine Automatic No 18 Kalsi

Rs. 59400 ~~Rs. 54,220~~
(GST Extra)

Introducing the Commercial Juice Machine Automatic No 18 by Kalsi, a revolutionary appliance that will transform the way you prepare fresh juices at your establishment! This powerful, high-performance juicer is designed to effortlessly extract juice from fruits and vegetables with speed and precision. Say goodbye to manual juicing and hello to efficiency and convenience.

The Commercial Juice Machine Automatic No 18 is the ultimate kitchen companion for juice bars, restaurants, cafes, and more. Its automatic operation saves you time and effort, allowing you to serve refreshing and nutrient-packed juices to your customers in no time. With its durable construction and reliable functionality, this juicer is built to withstand the demands of a commercial kitchen.

Boost your productivity, streamline your operations, and satisfy your customers' cravings for delicious and healthy juices with the Commercial Juice Machine Automatic No 18 by Kalsi. Elevate your juice preparation process with this state-of-the-art appliance that combines innovation and reliability. Order yours today and take your juice offerings to the next level!



Technical Specifications

Model	: No 18
Voltage	: 220 V / 50 Hz / Single Phase
Weight in Kgs	: 30 Kgs
Material	: Stainless Steel Cabinet
Motor Power	: 0.5 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 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.