

Commercial Juice Machine Automatic No 21 Kalsi

~~Rs. 69300~~ **Rs. ₹ 65,000**
(GST Extra)

Introducing the Commercial Juice Machine Automatic No 21 Kalsi by Cookkart - the ultimate powerhouse for your juicing needs! This robust and efficient juice machine is expertly designed to streamline your juicing process, saving you time and effort while delivering delicious and fresh juices every time.

With its automatic functionality, this juice machine ensures a smooth and hassle-free operation, allowing you to focus on serving up refreshing beverages to your customers with ease. The Commercial Juice Machine Automatic No 21 Kalsi is a reliable companion for busy juice bars, cafes, restaurants, and more, where speed and quality are non-negotiable.

Equipped with advanced features and a durable build, this juice machine is built to withstand the demands of commercial use, making it a smart investment for your business. Boost productivity, enhance efficiency, and elevate the quality of your juice offerings with the Commercial Juice Machine Automatic No 21 Kalsi by Cookkart. Order yours today and experience the power of effortless juicing!



Technical Specifications

Model	: No 21
Voltage	: 220 V / 50 Hz / Single Phase
Weight in Kgs	: 35 Kgs
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 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.