

## **Carrot Juice Machine Big Kalsi**

Rs. 37750 Rs. [] 34,610 (GST Extra)

Introducing the Carrot Juice Machine Big Kalsi from Cookkart the ultimate solution for effortlessly extracting fresh and nutritious carrot juice! This powerful machine is designed to streamline your juicing process, making it quick and efficient. With its heavy-duty construction and high-performance capabilities, the Carrot Juice Machine Big Kalsi is a gamechanger in any kitchen or juice bar setting. Say goodbye to manual juicing and hello to professional-grade results with this top-of-the-line machine. Elevate your juice-making experience with the Carrot Juice Machine Big Kalsi from Cookkart today!



## **Technical Specifications**

Capacity : 8 Glasses

Material : Aluminium Body , Stainless Steel Body

Dimension in Inches (L X W X H): 13X19X13

Motor Power : 0.75 HP, 2880 RPM

## **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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