

Lassi Making Machine Commerical 3.5 Ltr No 1 Kalsi

Rs. 10750 (GST Extra)

Introducing the ultimate game-changer for your beverage business - the Lassi Making Machine Commercial 3.5 Ltr No 1 by Kalsi. Elevate your offerings and delight your customers with perfectly blended and refreshing lassi every time. This top-of-the-line machine is designed for efficiency and quality, ensuring a seamless operation in your commercial kitchen. Crafted by the renowned brand Kalsi, this powerhouse of a machine is built to last and exceed your expectations. Take your business to the next level with the Lassi Making Machine Commercial 3.5 Ltr No 1 Kalsi - the must-have equipment for any serious beverage entrepreneur.



Technical Specifications

Model : No 1
Voltage : 220 V / 50 Hz / Single Phase
Capacity : 3.5 Ltrs
Material : Stainless Steel With Iron Parts

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.