

## Lassi Making Machine Commerical 5 Ltr No 3 Kalsi

**Rs. 24000** **Rs. ₹ 21,750**  
(GST Extra)

Introducing the ultimate solution for your commercial beverage needs - the Lassi Making Machine Commercial 5 Ltr No 3 Kalsi from Cookkart. This powerful machine is designed to revolutionize your lassi-making process, delivering consistent results every time. With a 5-liter capacity, it can handle high-volume production with ease, making it perfect for busy establishments. Say goodbye to manual mixing and hello to efficiency and productivity with this top-of-the-line lassi machine. Upgrade your kitchen arsenal today with the Cookkart Lassi Making Machine Commercial 5 Ltr No 3 Kalsi and experience the power of seamless beverage preparation. Elevate your business operations and delight your customers with smooth, refreshing lassis that are sure to leave a lasting impression.



### Technical Specifications

Model : No 3  
Voltage : 110 V / 50 Hz / Single Phase  
Capacity : 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 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.