

Lassi Making Machine Commerical 5 Ltr No 4 Kalsi

~~Rs. 34500~~ **Rs. ₹ 31,460**
(GST Extra)

Introducing the cutting-edge Lassi Making Machine Commercial 5 Ltr No 4 by Kalsi, the ultimate solution for all your beverage needs. This high-performance machine is designed to streamline your lassi-making process, saving you time and effort in the kitchen. With a generous 5-liter capacity, you can produce large batches of creamy and delicious lassi in a single go.

Crafted with precision and durability in mind, this commercial-grade machine is built to withstand the rigors of a busy kitchen environment. Its efficient design ensures optimal performance, while the user-friendly controls make operation a breeze for any staff member.

Impress your customers with consistently smooth and flavorful lassi made using the Kalsi Lassi Making Machine. Boost your productivity and enhance your beverage offerings with this essential kitchen companion. Upgrade your business operations today with the Lassi Making Machine Commercial 5 Ltr No 4 by Kalsi from Cookkart. Elevate your beverage game like never before!



Technical Specifications

Model : No 4
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 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.