

Lassi Making Machine Commerical 20 Ltr Kalsi

~~Rs. 26400~~ **Rs. ₹ 23,980**
(GST Extra)

Introducing the powerful and efficient Lassi Making Machine Commercial 20 Ltr by Kalsi, available exclusively at Cookkart! This robust and high-capacity machine is a game-changer for establishments looking to streamline their lassi preparation process. With a generous 20-liter capacity, this machine is designed to meet the demands of busy commercial kitchens with ease.

Crafted with precision and quality in mind, the Kalsi Lassi Making Machine ensures quick and consistent results every time. Perfect for cafes, restaurants, juice bars, and other foodservice businesses, this machine is a must-have for those seeking to elevate their beverage offerings.

Experience unmatched performance and productivity with the Kalsi Lassi Making Machine Commercial 20 Ltr, your key to serving up refreshing and delicious lassi creations effortlessly. Elevate your beverage service game with Cookkart and revolutionize your kitchen operations today!



Technical Specifications

Power : 350W
Voltage : 220 V / 50 Hz / Single Phase
Capacity : 20 Ltrs
Material : Stainless Steel

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.