

Lassi Making Machine Commerical 40 Ltr Kalsi

~~Rs. 39300~~ **Rs. ₹ 38,190**
(GST Extra)

Introducing the top-of-the-line Lassi Making Machine Commercial 40 Ltr Kalsi by Cookkart! Elevate your beverage offering with this powerful and efficient machine designed to take your business to the next level. Ideal for cafes, restaurants, juice bars, and more, this machine is a game-changer in the world of beverage production.

Crafted with precision and durability in mind, the Lassi Making Machine Commercial 40 Ltr Kalsi is a powerhouse capable of churning out large quantities of delicious lassi in a breeze. Its impressive 40-liter capacity ensures that you can meet the demands of your busy establishment without breaking a sweat.

Say goodbye to manual labor and hello to efficiency with this cutting-edge machine that streamlines your workflow and delivers consistent results every time. Impress your customers with the smoothest and most delicious lassi they've ever tasted.

Invest in the Lassi Making Machine Commercial 40 Ltr Kalsi by Cookkart today and watch your business soar to new heights! With its unmatched performance and reliability, this machine is a must-have for any establishment looking to stay ahead of the competition. Order yours now and experience the power of professional-grade beverage production!



Technical Specifications

Power : 1875W
Voltage : 220 V / 50 Hz / Single Phase
Capacity : 40 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.