

Lassi Making Machine Commerical Double Motor 3.5 Ltr Kalsi

~~Rs. 17800~~ **Rs. ₹ 16,180**
(GST Extra)

Introducing the powerful and efficient Lassi Making Machine Commercial Double Motor 3.5 Ltr by Kalsi, exclusively from Cookkart! Elevate your business with this high-performance machine that is designed to streamline your lassi-making process.

The dual motors provide unmatched power and precision, ensuring smooth and creamy lassi every time. With a generous 3.5-liter capacity, you can cater to high demand without compromising on quality.

Experience convenience and reliability like never before with the Lassi Making Machine Commercial Double Motor 3.5 Ltr Kalsi. Equip your kitchen with this powerhouse machine and take your business to new heights of success. Order yours today from Cookkart and revolutionize your lassi-making operations!



Technical Specifications

Voltage : 110 V / 50 Hz / Single Phase

Capacity : 3.5 Ltrs X 2

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.