

Lassi Making Machine Commerical Double Motor 5 Ltr Kalsi

Rs. 23790 (GST Extra)

Introducing the ultimate game-changer for your beverage business - the Lassi Making Machine Commercial Double Motor 5 Ltr Kalsi from Cookkart. This powerhouse machine is designed to revolutionize the way you prepare and serve lassi, ensuring efficiency and top-notch quality every time.

Equipped with not one but two robust motors, this commercial lassi maker can handle heavy-duty operations with ease, making it the perfect choice for busy establishments. With a generous 5-liter capacity, you can whip up large batches of lassi in no time, catering to your customers' demands without breaking a sweat.

The Kalsi Lassi Making Machine is built to stand the test of time, offering durability and reliability in a sleek and efficient design. Whether you run a bustling restaurant, a vibrant cafe, or a popular juice bar, this machine is the secret weapon you need to elevate your beverage offerings and keep your customers coming back for more.

Upgrade your beverage game and boost your business with the Lassi Making Machine Commercial Double Motor 5 Ltr Kalsi from Cookkart. Get ready to impress, serve, and succeed like never before!

Technical Specifications

Voltage : 110 V / 50 Hz / Single Phase

Capacity : 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 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.