

Hand Operated Juice Machine Kalsi Premium

Rs. 3000 (GST Extra)

Introducing the Hand Operated Juice Machine Kalsi Premium from Cookkart, the ultimate solution for all your juicing needs. This powerful and efficient juice machine is designed to extract every drop of juice from your favorite fruits with ease.

Experience the convenience and versatility of this premium juicer, perfect for home kitchens, small cafes, juice bars, and more. With its user-friendly hand-operated design, you can enjoy fresh and delicious juices anytime, anywhere.

Crafted with high-quality materials, the Kalsi Premium Juice Machine ensures durability and long-lasting performance. Say goodbye to store-bought juices and enjoy the natural goodness of freshly squeezed fruits with this exceptional appliance.

Upgrade your juicing experience with the Hand Operated Juice Machine Kalsi Premium from Cookkart and taste the difference in every sip. Order yours today and take your juicing game to the next level!



Technical Specifications

Capacity	: more than 500ML
Material	: Aluminium
Dimension in Inches (L X W X H)	: 2.5x2.5x8 inches

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.