

Hand Operated Juice Machine Kalsi Black

Rs. 2700 (GST Extra)

Introducing the Cookkart Hand Operated Juice Machine Kalsi Black, the ultimate kitchen essential for extracting fresh and delicious juices with ease. This sleek and durable juice machine is designed to make your juicing process effortless and efficient.

Crafted in a stylish black finish, this juice machine is not only aesthetically pleasing but also built to last. Its hand-operated design allows for complete control over the juicing process, ensuring maximum extraction of nutrients and flavors from your favorite fruits.



With the Cookkart Hand Operated Juice Machine Kalsi Black, you can enjoy homemade juices anytime, anywhere. Whether you're a juicing enthusiast or simply looking to incorporate more fresh juices into your diet, this machine is perfect for all your juicing needs.

Upgrade your kitchen and elevate your juicing experience with the Cookkart Hand Operated Juice Machine Kalsi Black. Order yours today and start enjoying the benefits of freshly squeezed juices at your fingertips.

Technical Specifications

Brand : KALSI Color : Black

Product Dimensions: 5D x 5W x 5H Centimeters

Capacity: more than 500ML

Material : Aluminium

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.