

## Hand Operated Juice Machine Kalsi Gold

Rs. 2900 (GST Extra)

Introducing the Hand Operated Juice Machine Kalsi Gold by Cookkart, a powerhouse appliance designed to revolutionize your juicing experience! This sleek and durable machine is crafted to extract fresh and delicious juices from fruits with ease.

Unlock the potential of this high-performance juice machine to create refreshing beverages and boost your overall health and wellbeing. The Kalsi Gold model by Cookkart is built to last, featuring sturdy construction and efficient functionality.

Say goodbye to dull and laborious juicing methods, and say hello to the convenience and efficiency of the Hand Operated Juice Machine Kalsi Gold. Elevate your kitchen game with this premium appliance that is sure to become your favorite juicing companion. Energize your day and elevate your culinary creations with the power of Cookkart's Kalsi Gold juice machine!



## **Technical Specifications**

Brand : KALSI Color : Red

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.