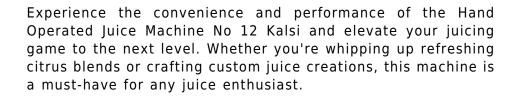


Hand Operated Juice Machine No 12 Kalsi With CI Wheel and SS Rod

Rs. 8790 (GST Extra)

Introducing the Hand Operated Juice Machine No 12 Kalsi, a versatile and efficient juicing solution from Cookkart! This high-quality juice machine is designed with a durable CI wheel and an SS rod for enhanced stability and longevity. Say goodbye to manual labor and hello to effortless juicing with this powerful kitchen essential.

Ideal for restaurants, juice bars, cafes, and homes, the Hand Operated Juice Machine No 12 Kalsi is built to streamline your juicing process and deliver fresh, delicious beverages in a flash. With its user-friendly hand-operated mechanism, you can easily extract juice from fruits with minimal effort.



Upgrade your juicing setup with the Hand Operated Juice Machine No 12 Kalsi and revolutionize the way you extract juice. Order yours today and enjoy the benefits of efficiency, durability, and flavor in every squeeze. Elevate your juicing experience with Cookkart!

Technical Specifications

Brand : Kalsi

Inner Rod Material : Stainless Steel

Mode of Operation : Manual

Model Name/Number : 12

Product Type : Juicer

Round Wheel Material: Cast Iron

Weight in Kgs : 7.5 kg (Approx.)

Material : Aluminum

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





- 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.

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