

## Hand Operated Juice Machine No 14 Kalsi With CI Wheel and SS Rod

Rs. 8900 (GST Extra)

Introducing the powerful Hand Operated Juice Machine No 14 Kalsi With CI Wheel and SS Rod from Cookkart! This sturdy and efficient juice machine is a must-have for any kitchen or juice bar. With its hand-operated design, you can easily extract fresh juice from fruits and vegetables with minimal effort.

Crafted with a durable CI wheel and SS rod, this juice machine is built to last and can withstand daily use. Whether you're juicing oranges, lemons, limes, or other fruits, this machine will help you extract every drop of juice with ease.

Ideal for both home and commercial use, the Hand Operated Juice Machine No 14 Kalsi With CI Wheel and SS Rod is a versatile kitchen tool that will enhance your juicing experience. Say goodbye to store-bought juices and enjoy fresh, homemade beverages packed with nutrients and flavor.

Upgrade your juicing game with this efficient and reliable juice machine from Cookkart. Order yours today and start enjoying the benefits of freshly squeezed juice at your fingertips!



Brand : Kalsi

Inner Rod Material : Stainless Steel

Mode of Operation : Manual
Model Name/Number : 14
Product Type : Juicer
Round Wheel Material : Cast Iron

Weight in Kgs : 9.5 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 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.

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