

Hand Operated Juice Machine No 15 Kalsi With CI Wheel and SS Rod

Rs. 10500 (GST Extra)

Introducing the ultimate Hand Operated Juice Machine No 15 Kalsi with CI Wheel and SS Rod from Cookkart. This premium juicer is designed to effortlessly extract fresh, delicious juice with ease. Crafted with durable cast iron wheel and stainless steel rod, this juicer is built to last and ensure maximum efficiency.

Experience the power of hand-operated juicing with this top-of-the-line machine, offering unparalleled convenience and performance. Whether you're juicing fruits or vegetables, this juicer delivers perfect results every time. Elevate your juicing experience and bring a touch of luxury to your kitchen with the Hand Operated Juice Machine No 15 Kalsi from Cookkart.



Technical Specifications

Brand	: Kalsi
Inner Rod Material	: Stainless Steel
Mode of Operation	: Manual
Model Name/Number	: 15
Product Type	: Juicer
Round Wheel Material	: Cast Iron
Weight in Kgs	: 10 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.