

## Hand Operated Juice Machine No 18 Kalsi With CI Wheel and SS Rod

**Rs. 10930 (GST Extra)** 

Introducing the Hand Operated Juice Machine No 18 Kalsi, a robust and efficient juicing solution by Cookkart. This high-quality juice machine features a durable CI wheel and SS rod, ensuring longevity and smooth operation. With its convenient hand-operated design, you can easily extract fresh juices with minimal effort.

Ideal for both commercial and home use, this Juice Machine No 18 Kalsi promises to deliver fresh and healthy juices in seconds. Enhance your juicing experience with this reliable and powerful appliance from Cookkart. Upgrade your kitchen arsenal today and enjoy the convenience of freshly squeezed juices with this premium Hand Operated Juice Machine.



## **Technical Specifications**

Brand : Kalsi

Inner Rod Material : Stainless Steel

Mode of Operation : Manual
Model Name/Number : 18
Product Type : Juicer
Round Wheel Material : Cast Iron

Weight in Kgs : 12.7 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.