

Hand Operated Meat Mincer Kalsi No 10

Rs. 1800 (GST Extra)

Experience the ultimate precision and efficiency with the Hand Operated Meat Mincer Kalsi No 10 from Cookkart. This innovative kitchen tool is designed to streamline your meat preparation process, allowing you to effortlessly mince and grind meat with ease. Crafted with high-quality materials, the Hand Operated Meat Mincer ensures durability and long-lasting performance. Take control of your culinary creations with this powerful and reliable meat mincer, perfect for both home cooks and professional chefs. Upgrade your kitchen today with the Hand Operated Meat Mincer Kalsi No 10 from Cookkart.



Technical Specifications

Brand : Kalsi

Hopper Size : 3 inch (7.62 cm)

Inner Rod Material : Mild Steel
Jali Material : Mild Steel
Mode of Operation : Manual
Model Name/Number : 10

Outer Jali : 2 inch (5.08 cm) (Approx.)

Product Type : Meat Mincer/Fish Cutting Machine

Weight in Kgs : 5.2 kg (Approx.)

Capacity : 5 kg per hr

Body Material : Cast Iron

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.