

Meat Mincer Kalsi 0.5Hp No 22

Rs. 22780 (GST Extra)

Technical Specifications

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|--------------------|------------------------------------|
| Brand | : Kalsi |
| Hopper Size | : 5.5 inch (14 cm) |
| Inner Rod Material | : Mild Steel |
| Jali Material | : Mild Steel |
| Mode of Operation | : Power |
| Model Name/Number | : 22 |
| Motor Capacity | : 0.5 HP |
| Outer Jali | : 4.5 inch (11.43 cm) |
| Product Type | : Meat Mincer/Fish Cutting Machine |
| Weight in Kgs | : 45 kg (Approx.) |
| Capacity | : 10-15 kg/hr |
| Body Material | : Mild Steel |



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.