

Meat Mincer Kalsi 0.5Hp No 22

Rs. 22780 (GST Extra)

Upgrade your kitchen with the powerful Meat Mincer Kalsi 0.5Hp No 22 from Cookkart. This high-performance meat mincer is designed to handle all your meat grinding needs with ease and efficiency. With a robust 0.5Hp motor, this machine ensures quick and precise mincing of meat, saving you valuable time in the kitchen. Whether you are a professional chef or a home cook, this Meat Mincer is a must-have tool for creating delicious dishes. Invest in quality, invest in Cookkart's Meat Mincer Kalsi 0.5Hp No 22 and elevate your culinary experience today!



Technical Specifications

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 Reception:** 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.

- 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.