

**Meat Mincer Kalsi 1Hp No 32****Rs. 27650 (GST Extra)**

Enhance your meat processing capabilities with the powerful Meat Mincer Kalsi 1Hp No 32 from Cookkart. This high-performance machine is designed to effortlessly grind and mince meat to perfection, making it a must-have tool for any commercial kitchen or butcher shop. With its robust 1Hp motor, this meat mincer offers exceptional efficiency and precision, ensuring quick and consistent results every time. Take your meat preparation to the next level with the reliable and durable Meat Mincer Kalsi 1Hp No 32 from Cookkart. Upgrade your kitchen equipment today and revolutionize your meat processing operations with this top-of-the-line appliance.

**Technical Specifications**

|                    |                                    |
|--------------------|------------------------------------|
| Brand              | : Kalsi                            |
| Inner Rod Material | : Mild Steel                       |
| Jalli Material     | : Mild Steel                       |
| Mode of Operation  | : Power                            |
| Model Name/Number  | : 32                               |
| Motor Capacity     | : 1 HP                             |
| Product Type       | : Meat Mincer/Fish Cutting Machine |
| Weight in Kgs      | : 45 kg (approx.)                  |
| 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 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.

**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.