

Meat Mincer Kalsi 2Hp No 64

Rs. 43720 (GST Extra)

Enhance your culinary creations with the Meat Mincer Kalsi 2Hp No 64 from Cookkart! This robust and powerful meat mincer is designed to streamline your meat grinding process with ease. With a 2Hp motor, this machine can effortlessly grind through tough cuts of meat to create the perfect consistency for your dishes. Whether you are a professional chef or cooking enthusiast, this meat mincer will elevate your cooking experience to a whole new level. Invest in this top-of-the-line kitchen essential and unleash your culinary prowess like never before!



Technical Specifications

Brand : Kalsi

Inner Rod Material : Mild Steel Jali Material : Mild Steel Mode of Operation : Power Model Name/Number : 64

Motor Capacity : 2 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 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