

Meat Mincer Kalsi 3Hp No 128

Rs. 73650 (GST Extra)

Looking to level up your kitchen game? Introducing the Meat Mincer Kalsi 3Hp No 128 from Cookkart, the ultimate kitchen companion for all your meat mincing needs. This heavy-duty meat mincer packs a powerful punch with its 3Hp motor, giving you effortless and efficient meat grinding every time.

Crafted with precision and durability, the Meat Mincer Kalsi 3Hp No 128 is designed to meet the demands of commercial kitchens with ease. Whether you're grinding meat for sausages, burgers, or any other culinary creation, this machine delivers consistent performance and quality results.



Say goodbye to tedious manual mincing and hello to speed and efficiency with the Meat Mincer Kalsi 3Hp No 128. Elevate your cooking experience and take your dishes to the next level with this powerhouse appliance from Cookkart. Don't miss out on this game-changing addition to your kitchen arsenal. Order yours today and experience the difference!

Technical Specifications

Brand : Kalsi

Inner Rod Material : Mild Steel
Jali Material : Mild Steel
Mode of Operation : Power
Model Name/Number : 128
Motor Capacity : 3 HP

Product Type : Meat Mincer/Fish Cutting Machine

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.

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