

## Hand Operated Sugarcane Juice Machine Kalsi

Rs. 30350 (GST Extra)

### Technical Specifications

Brand	: Kalsi
Cabinet Type	: S.S (Stainless Steel Cover)
Mode of Operation	: Manual
Product Type	: Juicer
Roller	: 2
Roller Size	: 4.5 x 10 inch (11.43 X 25.4 Cm)
Weight in Kgs	: 130 Kg (Approx.)
Wheel Dimension	: 22.5 inch (Approx.)
Material	: Cast Iron
Dimension in Inches (L X W X H)	: 39 inch X 12 inch X 27 inch (Approx.) ( 99.06 X 30.48 X 68.58 ) cm



### 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.