

Hand Operated Sugarcane Juice Machine Kalsi

Rs. 30350 (GST Extra)

Introducing the powerful Hand Operated Sugarcane Juice Machine Kalsi by Cookkart! Elevate your beverage game and cater to your customers with the freshest and most delicious sugarcane juice using this efficient and easy-to-use machine.

This robust sugarcane juice machine is designed for maximum performance and durability, ensuring seamless operation and exceptional results every time. With its hand-operated mechanism, you can effortlessly extract the sweet nectar from sugarcane stalks, creating a refreshing and nutritious drink that will keep your customers coming back for more.



Impress your patrons with freshly pressed sugarcane juice that is rich in flavor and nutrients. The Kalsi Sugarcane Juice Machine from Cookkart is the ideal solution for juice bars, restaurants, and cafes looking to offer a unique and healthy beverage option.

Invest in the Hand Operated Sugarcane Juice Machine Kalsi by Cookkart today and take your beverage business to new heights with its unmatched performance and reliability. Experience the power of fresh sugarcane juice in every glass!

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.