

## Commercial Hand Juicer No 15 Kalsi

Rs. 7000 (GST Extra)

Looking for the ultimate commercial hand juicer to elevate your juice bar or cafe? Introducing the Commercial Hand Juicer No 15 Kalsi from Cookkart! This powerhouse juicer is designed to effortlessly extract juice from a variety of fruits with ease and efficiency. Its sturdy construction and ergonomic design make juicing a breeze, allowing you to produce fresh and delicious fruit juices in no time.

With its durable build and efficient functionality, the Commercial Hand Juicer No 15 Kalsi is the perfect addition to any commercial kitchen. Say goodbye to cumbersome juicing processes and hello to smooth and swift juice extraction. Whether you're juicing oranges, lemons, or any other fruits, this juicer is up to the task.

Upgrade your juicing game with the Commercial Hand Juicer No 15 Kalsi from Cookkart and experience the power of effortless juicing today!



### Technical Specifications

Dimension in CM ( L X B X H ) : 44X32.4X18

Model : No 15

Weight in Kgs : 5.1 Kgs

Material : Aluminium

### 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.