

## Commercial Hand Juicer No 18 Kalsi

Rs. 7450 (GST Extra)

Introducing the Commercial Hand Juicer No 18 Kalsi by Cookkart - the ultimate kitchen companion for extracting fresh and pure juice effortlessly!

This premium-quality juicer is designed to meet the demands of commercial settings, making it perfect for cafes, juice bars, and restaurants. With its sturdy construction and efficient mechanism, this hand juicer ensures maximum juice extraction with minimal effort.

The Commercial Hand Juicer No 18 Kalsi boasts unmatched durability and performance, capable of juicing a variety of fruits with ease. Its sleek and compact design saves space in your kitchen while adding a touch of sophistication to your establishment.

Experience the power of this professional-grade hand juicer and elevate your juice-making game to new heights. Get your hands on the Commercial Hand Juicer No 18 Kalsi by Cookkart today and revolutionize your juicing experience!



### Technical Specifications

Dimension in CM ( L X B X H ) :	15X15X15
Model :	No 18
Weight in Kgs :	5 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.