

Commercial Juice Machine V Belt Drive No 10 Kalsi

~~Rs. 15100~~ **Rs. ₹ 14,000**
(GST Extra)

Introducing the Commercial Juice Machine V Belt Drive No 10 Kalsi from Cookkart, a game-changer in the world of juicing! This powerful and efficient juicer is designed to take your juice bar or business to the next level. With its robust V Belt Drive system, this machine delivers unparalleled performance and reliability, ensuring a smooth juicing experience every time.

Say goodbye to tedious manual juicing and hello to effortless operation with the Commercial Juice Machine V Belt Drive No 10 Kalsi. Its durable construction and high-quality components make it a long-term investment for your business, while its sleek design adds a touch of style to your countertop.

Whether you're juicing fruits, vegetables, or a combination of both, this machine can handle it all with ease. Boost your productivity and serve up delicious and nutritious juices in no time with the Commercial Juice Machine V Belt Drive No 10 Kalsi by Cookkart. Upgrade your juice game today and see the difference for yourself!



Technical Specifications

Hopper Diameter	: 5 Inch
Hopper Height	: 5 Inch
Voltage	: 220 V / 50 Hz / Single Phase
Material	: Stainless Steel Cabinet
Motor Power	: 0.5 HP

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.