

Commercial Orange Juicer Machine Automatic

Rs. 75000 (GST Extra)

Introducing the ultimate solution for maximizing efficiency in your commercial kitchen - the Cookkart Commercial Orange Juicer Machine Automatic! Squeeze out every drop of freshness and flavor with this high-powered juicer, designed to revolutionize your juicing process. This robust and efficient machine is perfect for busy kitchens, cafes, and juice bars looking to streamline their operations and serve up delicious, vitamin-rich orange juice in a flash. With its automatic functionality, you can effortlessly extract the liquid gold from oranges with speed and precision. Elevate your juice game and boost your productivity with the Cookkart Commercial Orange Juicer Machine Automatic - a must-have for any establishment that values quality and efficiency. Order yours today and let this powerhouse machine take your juice-making to the next level!



Technical Specifications

Juice Capacity : 5 - 7 Glasses Per Minute

Output Per Minute : 20 - 30 Oranges

Power Consumption : 120W

Power Supply : 110-120V / 60Hz Size of Orange : 40 - 80 mm

Special Features : Automatic Safety Cut off

Weight in Kgs : 42 Kgs

Material : Stainless Steel
Dimension in Inches (L X W X H) : 17 X 14 X 31 Inches

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.

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