

## Sugarcane Juice Machine Cart

Rs. 169000 (GST Extra)

Introducing the latest innovation in the world of beverage carts - the Sugarcane Juice Machine Cart by Cookkart! This sleek and efficient cart is designed to bring the refreshing taste of freshly squeezed sugarcane juice to your customers with ease.

Crafted with top-notch materials and precision engineering, this cart is not only durable but also high-performing, ensuring a seamless juicing experience every time. The Sugarcane Juice Machine Cart by Cookkart is equipped with a powerful juicing mechanism that squeezes out every drop of goodness from the sugarcane, delivering a pure and flavorful juice that will tantalize the taste buds of your patrons.

Whether you're setting up a street-side juice stall or catering a large outdoor event, this cart is the perfect companion for your business. Stand out from the competition and attract a crowd with the irresistible aroma and taste of freshly made sugarcane juice. Don't miss out on this opportunity to elevate your beverage offerings and drive profits for your business. Upgrade to the Sugarcane Juice Machine Cart by Cookkart today and watch your sales soar!



### Technical Specifications

Compressor Motor	: 1/3 HP
Crushing Capacity	: 3.5 to 4 Kgs per Minute
Juice Capacity	: 9 to 10 Glasses Per Minute ( 250 ML )
Power	: 220 V / 50 Hz
Storage Capacity	: 70 Kgs of Sugarcane
Trash Collection Dimension	: 24X21X46 Inches
Weight in Kgs	: 275 Kgs
Material	: Stainless Steel 304 Grade
Dimension in Inches (L X W X H)	: 46X32X30
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 Reception:** 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.