

## **Citrus Juicer Sirman**

Rs. 29800 Rs. [] 27,200 (GST Extra)

Introducing the Citrus Juicer Sirman, a powerful and efficient addition to any kitchen or food establishment. Squeeze out every drop of freshness and flavor with this high-performance citrus juicer from Cookkart. Designed for maximum productivity and ease of use, the Citrus Juicer Sirman is a must-have tool for restaurants, cafes, bars, and more. Enjoy the benefits of fresh-squeezed juices with this reliable and durable juicer that will elevate your beverage offerings. Say goodbye to manual squeezing and hello to effortless juicing with the Citrus Juicer Sirman. Upgrade your juicing game today and experience the difference!



## **Technical Specifications**

Dimension in MM (L X W X H): 210x210x290 mm Power: Watt 150 - Hp 0,20

Power source : 1ph
Revolutions/min. : rpm 320
Weight in Kgs : 3 Kgs

## **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.