

## **Commercial Juicer**

Rs. 9300 (GST Extra)

Enhance your beverage offerings with the Commercial Juicer from Cookkart. This powerful and efficient juicer is designed to extract maximum juice from fruits and vegetables, giving you a refreshing and delicious drink every time. Ideal for cafes, restaurants, and juice bars, this commercial juicer will help you boost sales and keep your customers coming back for more.

With its durable construction and high-speed motor, this juicer can handle a high volume of juicing with ease. The sleek and compact design makes it perfect for any commercial kitchen or bar setup. Boost your business with this top-of-the-line commercial juicer from Cookkart and serve up fresh, nutritious drinks that will impress your customers.



## **Technical Specifications**

Dimension in MM (L X W X H): 295X195X405

Power Consumption : 0.7 KW

Power Supply : 220 V / 50 Hz

Speed : 17000 - 20000 RPM

Weight in Kgs : 4 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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in