

Mango Juice Machine Big

Rs. 65800 (GST Extra)

Introducing the Mango Juice Machine Big from Cookkart - the ultimate solution for all your juicing needs! This powerhouse machine is designed to effortlessly extract every drop of delicious mango goodness with efficiency and precision. Elevate your beverage-making game and attract customers with the tantalizing aroma and flavorful taste of freshly squeezed mango juice. Take your business to new heights with the Mango Juice Machine Big from Cookkart - the key to unlocking unlimited refreshing possibilities!



Technical Specifications

Capacity (Per Hour) : 400 - 500 Kgs Dimension in Inches (L X W X H) : 53X26X40

Motor Power : 2 HP
Motor RPM : 1440
Weight in KG : 135

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.