

Mango Juice Machine Medium

Rs. 50000 (GST Extra)

Introducing the innovative Mango Juice Machine Medium from Cookkart, designed to revolutionize your juice-making experience! This powerful and efficient machine is a game-changer for any business looking to serve up refreshing and delicious mango juice in a flash. With its sleek design and user-friendly features, it's perfect for cafes, juice bars, restaurants, and more.

Crafted with premium quality materials, this Mango Juice Machine Medium is built to last and deliver consistent results every time. Say goodbye to the hassle of manually juicing mangoes and hello to a smoother, faster, and more efficient operation.

Boost your productivity, attract more customers, and elevate your beverage offerings with the Mango Juice Machine Medium from Cookkart. Order yours today and start reaping the benefits of this must-have addition to your commercial kitchen arsenal!



Technical Specifications

Capacity (Per Hour)	: 200 - 250 Kgs
Dimension in Inches (L X W X H)	: 43X22X33
Motor Power	: 1.5 HP
Motor RPM	: 1440
Weight in KG	: 95

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.

- 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.