

## Orange Juice Machine

Rs. 15800 (GST Extra)

Introducing the must-have kitchen essential for every juice lover - the Cookkart Orange Juice Machine! Squeeze, sip, and savor the taste of freshly squeezed orange juice in the comfort of your own home or commercial space. This powerful machine effortlessly extracts every drop of goodness from oranges, delivering a burst of citrusy freshness with every pour.

Designed for efficiency and convenience, the Cookkart Orange Juice Machine is a game-changer for juice bars, restaurants, cafes, and health-conscious individuals. With its robust construction and user-friendly features, this machine is built to withstand the demands of daily juicing while ensuring maximum juice yield.

Whether you're craving a glass of refreshing orange juice to kickstart your day or looking to serve up a menu of delicious citrus creations, the Cookkart Orange Juice Machine is the perfect solution. Elevate your juice-making experience and unleash the power of fresh-squeezed goodness with this top-of-the-line appliance from Cookkart. Order yours today and take a juicy step towards a healthier lifestyle!



### Technical Specifications

Capacity (Per Hour)	: 25 - 30 Kgs
Dimension in Inches (L X W X H)	: 17X11X24
Motor Power	: 0.5 HP
Motor RPM	: 1440
Weight in KG	: 28

### 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.