

Mango Pulp Machine Big

Rs. 81300 **Rs. ₹ 77,200**
(GST Extra)

Add some zest to your kitchen with the Cookkart Mango Pulp Machine Big! This powerful machine is designed to extract every last drop of delicious mango goodness, perfect for creating mouth-watering dishes and refreshing beverages. The robust construction ensures durability and efficiency, while the user-friendly design makes it a breeze to operate. Elevate your culinary creations with the Cookkart Mango Pulp Machine Big and bring the delicious taste of fresh mangoes to your menu. Upgrade your kitchen arsenal today and unleash the full potential of your recipes with this must-have machine!



Technical Specifications

Dimension in Inches (L X H X W) :	53 x 40 x 29
Weight in Kgs :	135 Kgs
Capacity :	400-500 KG
Motor Power :	2 Hp

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.

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.