

## Sugarcane Juice Machine Slim Cycloid Gear Box

~~Rs. 36900~~ **Rs. ₹ 35,000**  
(GST Extra)

Introducing the all-new Sugarcane Juice Machine with Slim Cycloid Gear Box from Cookkart! This top-of-the-line appliance is a game-changer for businesses looking to serve up delicious, fresh sugarcane juice with ease and efficiency. The slim design of this machine enables seamless integration into any kitchen or juice bar setup, ensuring maximum productivity in minimal space.

Crafted with precision and powered by innovative cycloid gear technology, this machine guarantees smooth operation and exceptional performance, delivering high volumes of freshly squeezed sugarcane juice in record time. Say goodbye to cumbersome processes and hello to a streamlined juicing experience that will elevate your beverage offerings and delight your customers.

Invest in the Sugarcane Juice Machine with Slim Cycloid Gear Box from Cookkart today and take your juicing operations to the next level. Boost your business with this powerful, efficient, and reliable appliance that is sure to drive growth and success. Order now and experience the difference firsthand!



### Technical Specifications

Dimension in Inches (L X H X W)	: 9 x 20 x 24
Weight in Kgs	: 60 Kgs
Capacity	: 200 to 250 Glasses Per Hour
Motor Power	: 1.5 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.