

Sugarcane Juice Machine Slim Helical Gear Box

~~Rs. 38500~~ **Rs. ₹ 36,500**
(GST Extra)

Introducing the Sugarcane Juice Machine Slim Helical Gear Box by Cookkart - the ultimate solution for your juicing needs! This sleek and efficient machine is designed to extract every last drop of sugarcane goodness with ease. The helical gear box ensures smooth operation and increased durability, making it a powerhouse in your kitchen or juice bar.

With its slim design, this sugarcane juice machine saves valuable space while delivering maximum performance. Whether you are a small business owner or a juice enthusiast, this machine is built to withstand heavy usage and deliver consistent results every time.

Add a touch of speed and efficiency to your juicing process with the Sugarcane Juice Machine Slim Helical Gear Box from Cookkart. Elevate your juicing experience and boost your productivity with this high-quality, reliable machine. Order yours today and start enjoying fresh, delicious sugarcane juice in no time!



Technical Specifications

Dimension in Inches (L X H X W) :	9 x 16 x 19
Weight in Kgs :	50 Kgs
Capacity :	200 to 250 Glassed 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.