

Sugarcane Juice Machine Engine Model Without Motor

Rs. 33200 **Rs. ₹ 31,500**
(GST Extra)

Introducing the cutting-edge Sugarcane Juice Machine Engine Model Without Motor from Cookkart! Designed for efficiency and power, this top-of-the-line machine is perfect for extracting fresh and delicious sugarcane juice with ease. With its sturdy build and high-quality materials, it delivers exceptional performance and durability for long-term use.

Experience seamless operation and enhanced productivity in your juice bar or restaurant with this professional-grade sugarcane juice machine. Its innovative engine model ensures smooth juicing without the need for a motor, making it a cost-effective and eco-friendly choice for your business.

Unlock the potential of your beverage service with the Cookkart Sugarcane Juice Machine Engine Model Without Motor and elevate your customer experience to new heights. Invest in quality, reliability, and superior performance – get your hands on this must-have machine today!



Technical Specifications

Dimension in Inches (L X H X W)	: 36 x 18 x 43
Weight in Kgs	: 88 Kgs
Capacity	: 200 to 250 Glassed Per Hour
Motor Power	: -

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.