

Sugarcane Juice Machine Engine Model With Motor

Rs. 39900 Rs. [] 37,900 (GST Extra)

Introducing the cutting-edge Sugarcane Juice Machine Engine Model with Motor from Cookkart! This powerful and efficient machine is designed to revolutionize your sugarcane juice production with ease.

Experience unparalleled performance and speed with the highquality motor that ensures smooth and consistent juice extraction every time. The robust engine model guarantees durability and longevity, making it the ideal choice for commercial use.



With its sleek design and innovative features, this Sugarcane Juice Machine is a game-changer for juice bars, restaurants, and cafes looking to elevate their beverage offerings. Boost your business and impress your customers with fresh, delicious sugarcane juice made effortlessly with Cookkart's reliable machine.

Invest in the ultimate juicing solution that combines power, efficiency, and durability - the Sugarcane Juice Machine Engine Model with Motor from Cookkart. Upgrade your operation and stand out from the competition today!

Technical Specifications

Dimension in Inches (L X H X W): 36 x 18 x 43 Weight in Kgs : 110 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 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.