

## **Centrifugal Juice Extractor Santos 50**

Rs. 171500 (GST Extra)

Experience the ultimate efficiency and power with the Centrifugal Juice Extractor Santos 50 from Cookkart. This professional-grade juicer is designed to extract every last drop of juice from your fruits and vegetables, saving you time and maximizing your productivity. With its robust construction and high-speed operation, the Santos 50 ensures fast and consistent juicing every time. Elevate your juicing game with this powerhouse machine that delivers incredible results with ease. Boost your kitchen's capabilities and create delicious, nutrient-packed juices effortlessly with the Centrifugal Juice Extractor Santos 50 from Cookkart.



## **Technical Specifications**

Dimensions in MM

(WxDxH) : 480 mm x 320 mm x 570 mm

Motor : Single phase,100 - 120 V - 50/60 Hz - 1300

W

Speed : 3000 rpm (50 Hz),3600 rpm (60 Hz)

Weight in Kgs : 23,65 kg (52 lbs)

## **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.