

Centrifugal Juice Extractor Santos 28

Rs. 324300 (GST Extra)

Unlock the true potential of your juice bar with the Centrifugal Juice Extractor Santos 28 from Cookkart. This powerhouse machine is designed to deliver efficiency and speed in juice extraction, ensuring you can cater to high demand with ease. The Santos 28 is built to withstand rigorous use, making it a reliable companion for your commercial kitchen. With its sleek design and robust functionality, this juice extractor is a gamechanger for any juice bar or restaurant. Elevate your juice-making experience and boost productivity with the Centrifugal Juice Extractor Santos 28 from Cookkart. Get ready to revolutionize your juicing business today!



Technical Specifications

Dimensions in MM (WxDxH): mm/ln 480(19") x 320(13") x 570 (23")

Model Name/Number : Santos 28

Motor : 220 - 240 V - 50/60 Hz

Output : 100 L/H
Phase : Single phase
Watt : 1300 W
Weight in Kgs : 24 kg.

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.

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