

## Sugarcane Juice Machine Full Stainless Steel 1.5Hp Kalsi

Rs. 122450 (GST Extra)

Introducing the Cookkart Sugarcane Juice Machine in Full Stainless Steel with 1.5Hp Kalsi Motor - the ultimate powerhouse for your juice bar or kitchen! Crafted with high-quality stainless steel, this machine is built to last and withstand the demands of commercial use. With a powerful 1.5Hp Kalsi motor, this machine effortlessly extracts every drop of refreshing sugarcane juice with speed and precision. Say goodbye to manual juicing and hello to efficiency and convenience with this top-of-the-line sugarcane juice machine from Cookkart. Get ready to elevate your juice-making game and impress your customers with the freshest and most delicious sugarcane juice around. Invest in the Cookkart Sugarcane Juice Machine today and watch your business thrive!



## **Technical Specifications**

Cabinet Type : Fully Stainless Steel

Extracting Capacity : Extracts 6 feet-long sugarcane in 10-15 sec

Gear : Forward & Reverse

Number Of Roller : 3

Phase : Single

Roller Material : Stainless Steel
Storage Capacity : 2 Litres (Approx.)

Voltage : 220V

Weight in Kgs : 100 Kg (Approx.)
Material : Stainless Steel

Dimension in Inches (L X W X H): 35 X 14.17 X 14.17 Inches

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.

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