

Centrifugal Juice Machine Automatic Robot Coupe 180

Rs. 129000 Rs. [] 126,000 (GST Extra)

Introducing the cutting-edge Centrifugal Juice Machine - Automatic Robot Coupe J80 from Cookkart, your ultimate kitchen companion! This high-performing juicing powerhouse is designed to effortlessly extract every drop of goodness from fruits and vegetables, ensuring maximum yield and flavor in every glass.

With its sleek and advanced automatic features, the Robot Coupe J80 makes juicing a breeze, saving you time and effort in your busy kitchen environment. Whether you are a professional chef or a home juicing enthusiast, this machine offers speed, efficiency, and reliability like no other.



Experience the ultimate convenience and power of the Robot Coupe J80 as it transforms your fresh produce into delicious, nutrient-packed juices in seconds. Say goodbye to manual juicing and hello to a more efficient and productive workflow with this top-of-the-line centrifugal juice machine.

Upgrade your juicing game with the Cookkart Centrifugal Juice Machine - Automatic Robot Coupe J80 and take your culinary creations to the next level. Embrace the future of juicing with this innovative appliance that combines performance, quality, and sophistication in one impressive package. Say hello to effortless juicing with the Robot Coupe J80 - your shortcut to fresh and flavorful juices every time!

Technical Specifications

Dimension in MM (L X W X H): 235X535X505

Feed Tube Diameter : 79 mm

Power Supply : Electric 230V, 700W, UK plug

Pulp Collector Capacity : 6.5 Ltrs
Weight in Kgs : 10.9
Capacity (Per Hour) : 120 Kgs
Motor Power : 1000 Watts

Motor RPM : 3000

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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