

## **Centrifugal Juice Machine Indulge**

**Rs. 41000 (GST Extra)** 

Introducing Cookkart's Centrifugal Juice Machine Indulge – the ultimate game-changer for your juicing experience! Squeeze out every last drop of goodness with this high-powered machine that's designed to indulge your taste buds like never before. With its cutting-edge technology and seamless operation, you can extract fresh, nutrient-packed juices in a flash. Boost your kitchen productivity and wow your customers with the Centrifugal Juice Machine Indulge from Cookkart. Elevate your juicing game and take your creations to the next level with this powerhouse appliance. Unleash the full potential of your fruits and vegetables with this top-of-the-line juicer that promises nothing but pure, delicious satisfaction. Order yours now and revolutionize the way you juice!



## **Technical Specifications**

Dimension in MM (L X W X H) : 340x270x360

Power : 370W

Power Supply : 220V/50Hz

Weight in Kgs : 12.5

Capacity (Per Hour) : 80 - 100 Kgs

Motor RPM : 2800

## **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