

Sugarcane Juice Machine 2hp With Dust Collector

Rs. 105000 (GST Extra)

Introducing the Cookkart Sugarcane Juice Machine 2hp With Dust Collector, a powerhouse appliance designed to streamline your juice-making process. This high-performance machine boasts a 2hp motor that effortlessly extracts every drop of delicious sugarcane juice with precision and efficiency. The integrated dust collector ensures a clean and hygienic operation, making this machine a must-have for any juice bar or kitchen setting. Elevate your productivity and quality standards with the Cookkart Sugarcane Juice Machine 2hp With Dust Collector. Experience the perfect blend of power, performance, and cleanliness in every glass of juice. Order yours today and take your juicing game to the next level!



Sugarcane Juice Machine With Dust Bin

Technical Specifications

Crushing Capacity	: 75 Kgs / Hr
Power	: 1- 3 HP
Roller Dimension	: 100 X 63 MM
Roller RPM	: 30 - 40 RPM
Yield	: 550 - 650 ml / Kg
Type	: Semi Automatic, Horizontal Roller

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 Reception:** 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.