

## Sugarcane Juice Machine 2hp

Rs. 75500 (GST Extra)

Quench your thirst with ease using the Cookkart Sugarcane Juice Machine 2hp. This powerful and efficient machine is designed to extract fresh sugarcane juice effortlessly, making it the perfect addition to your beverage business. With a robust 2hp motor, this machine ensures quick and consistent juice extraction, allowing you to serve refreshing drinks to your customers in no time. Experience the ultimate convenience and productivity with the Cookkart Sugarcane Juice Machine 2hp, a must-have equipment for any juice bar or restaurant. Order now and elevate your beverage offerings to new heights!



## **Technical Specifications**

Coupling Diameter : 65mm
Coupling RPM : 30 RPM
Gear Type : Helical
No of Rollers : 3

Roller RPM : 30 - 60 RPM

Yield : 550 - 650 ml / Kg

Type : Semi Automatic, Horizontal Roller

Dimension in Inches (L X W X H): 25X16X44

Motor Power : 2 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