

## Carrot Juice Machine Big

Rs. 15500 (GST Extra)

Introducing Cookkart's top-of-the-line Carrot Juice Machine, designed to effortlessly extract fresh and nutritious carrot juice in large quantities. This Big Carrot Juice Machine is a powerhouse of efficiency, ideal for commercial kitchens, juice bars, and restaurants looking to serve up refreshing beverages with ease. With its robust construction and high-performance capabilities, this machine is guaranteed to streamline your juice-making process and elevate your business's productivity. Invest in the Cookkart Carrot Juice Machine Big and experience the ultimate blend of quality, speed, and convenience for your establishment. Turn your juice-making dreams into reality with this game-changing appliance that promises to revolutionize your beverage offerings and satisfy customer cravings with every delicious sip. Elevate your juice game with Cookkart today!



### Technical Specifications

Capacity (Per Time)	: 8 Glass
Material	: Stainless Steel Blades , Aluminium Body
Dimension in Inches (L X W X H)	: 12x12x19
Motor Power	: 0.75 HP
Motor RPM	: 2880
Weight in KG	: 20

### 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.