

Citrus Juicer Santos No 11

Rs. 45800 (GST Extra)

Introducing the Citrus Juicer Santos No 11 from Cookkart - your ultimate kitchen companion for effortlessly extracting fresh and zesty citrus juices! This high-performance juicer is designed to squeeze every last drop of juice from oranges, lemons, limes, and grapefruits with precision and ease. The Citrus Juicer Santos No 11 boasts a powerful motor and durable construction, ensuring long-lasting performance and reliability. Elevate your juicing experience with this commercial-grade juicer that will make your beverages irresistible. Get ready to embrace the power of fresh citrus juices with the Citrus Juicer Santos No 11 from Cookkart!



Technical Specifications

Average Capacity Per Hour	: 30 LTR/Hr
Hertz	: 50/60 Hz
Net Weight (Kg)	: 5
Phase	: SINGLE PHASE
Power	: 130 WATT
Product Dimensions	: 230 x 300 x 350 (mm)
RPM	: 1800
Voltage	: 220 - 240 V

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.