

Slow Juicer Sirman EKTOR 37

Rs. 34300 (GST Extra)

Introducing the powerhouse of juicing - the Slow Juicer Sirman EKTOR 37 from Cookkart! Elevate your juicing game with this top-of-the-line appliance that guarantees maximum extraction of nutrients and flavors from fruits and vegetables.

Crafted with precision and innovation, the Sirman EKTOR 37 is designed to provide you with fresh, healthy juices that are bursting with vitality. Its slow juicing technology ensures minimal oxidation and preserves essential enzymes for maximum health benefits.

Experience the difference with this premium slow juicer that is perfect for both commercial and home use. Say goodbye to processed juices and hello to the goodness of fresh, homemade blends packed with nutrients and flavor.

Don't settle for average - embrace excellence with the Slow Juicer Sirman EKTOR 37 from Cookkart. Elevate your health and wellness journey with every glass of juice you create. Order yours today and taste the power of pure, natural goodness!



Technical Specifications

Dimensions in MM (WxDxH) :	mm 150x228x240
Gross weight :	kg 8
Model Name/Number :	Ektor 37
Mouth dimensions :	mm 78x88 / 43x35
Net Weight (Kg) :	kg 6.7
Power :	watt 400
Power source :	1ph
Revolutions :	rpm 37
Ship Weight (kg) :	mm 370x290x340

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.