

## Ice Cube Machine Dice Shape 125Kgs

Rs. 120000 (GST Extra)

### Technical Specifications

|                             |                             |
|-----------------------------|-----------------------------|
| Batch Capacity              | : 126 Ice Cubes / Batch     |
| Dimension in MM (L X W X H) | : 900X680X670               |
| Ice Cube Shape              | : Dice                      |
| Power                       | : 0.75 Kw                   |
| Power Consumption           | : 18 Units per Day          |
| Storage Capacity            | : 40 Kgs                    |
| Weight in Kgs               | : 65 Kgs                    |
| Capacity (Per Day)          | : 125 Kgs per Day           |
| Material                    | : Stainless Steel 304 Grade |



### 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.