

Ice Cube Machine Dice Shape 250kg

Rs. 214000 (GST Extra)

Introducing Cookkart's high-performance Ice Cube Machine Dice Shape 250kg, the ultimate solution for all your ice-making needs. This robust machine is designed to meet the demands of commercial kitchens, bars, and restaurants, delivering a generous 250kg of crystal-clear ice cubes in the popular dice shape.

Crafted for efficiency and durability, this powerhouse ice maker boasts seamless operation and quick ice production, ensuring a constant supply of premium-quality ice to elevate your business. With its cutting-edge technology and superior performance, the Ice Cube Machine Dice Shape 250kg from Cookkart is your key to impeccable service and customer satisfaction.



Say goodbye to ice shortages and subpar performance - equip your establishment with this top-of-the-line ice machine and experience the difference firsthand. Take your business to new heights with Cookkart's Ice Cube Machine Dice Shape 250kg and never compromise on quality again. Invest in excellence, invest in Cookkart.

Technical Specifications

Batch Capacity : 234 Ice Cubes / Batch

Dimension in MM (L X W X H): 1640X770X910

Ice Cube Shape : Dice Power : 1 Kw

Power Consumption : 24 Units per Day

Storage Capacity : 200 Kgs Weight in Kgs : 135 Kgs

Capacity (Per Day) : 250 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.

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