

Ice Crusher Electric Rs. 35000 (GST Extra)

Enhance your drink preparation experience with the powerful Ice Crusher Electric from Cookkart. This innovative appliance is designed to effortlessly crush ice to perfection, making it an essential tool for bars, restaurants, cafes, and home kitchens. With its efficient electric operation, this ice crusher ensures quick and consistent results every time.

Say goodbye to manual crushing and hello to convenience and efficiency with the Ice Crusher Electric. Create refreshing and delicious beverages with ease, whether you're crafting cocktails, smoothies, or iced treats. The durable construction and robust design of this ice crusher guarantee long-lasting performance, making it a reliable companion for your beverage preparation needs.

Boost your productivity and elevate your drink service with the Ice Crusher Electric from Cookkart. Don't settle for subpar ice crushing methods - invest in this high-quality appliance to take your drink-making game to the next level. Transform ice into the perfect consistency with just the push of a button, and impress your customers or guests with every serving. Upgrade your kitchen arsenal with the Ice Crusher Electric and experience the difference for yourself.

Technical Specifications

Blade Thickness : 2 mm

Dimension in MM (L X W X H): 310X175X330

No of Blades : 4 Nos
Power : 0.1 KW
Rod Thickness : 18 mm
Storage Capacity : 1 Kg
Weight in Kgs : 13 Kgs

Capacity (Per Day) : 2 Kgs Per Day

Material : Stainless Steel 304 Grade

Type : Table top

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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