

## Ice Crusher Manual Rs. 13000 (GST Extra)

Unleash the power of perfect cocktails with the Cookkart Ice Crusher Manual! This top-of-the-line kitchen accessory is a must-have for any home or professional bartender. Effortlessly crush ice with precision and speed, creating the ideal consistency for your favorite drinks. Say goodbye to hand-crushing ice and hello to a more efficient and enjoyable experience. Elevate your beverage game and impress your guests with perfectly crushed ice every time. Add the Cookkart Ice Crusher Manual to your arsenal and take your cocktails to the next level!



## **Technical Specifications**

Blade Thickness : 2.5 mm

Dimension in MM (L X W X H): 330X270X230

No of Blades : 4 Nos
Rod Thickness : 18 mm
Storage Capacity : 0.5 Kg
Weight in Kgs : 4.5 Kgs

Capacity (Per Day) : 0.5 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