

Slush machine 6 Ltr Ugolini

Rs. 88600 (GST Extra)

Introducing the ultimate addition to your beverage service lineup - the Slush machine 6 Ltr Ugolini from Cookkart. Elevate your drink offerings and attract crowds with this powerful, high-performance slush machine.

With a generous capacity of 6 liters, this machine ensures you can serve icy cold slushies to your customers without missing a beat. The sleek and durable design of the Ugolini slush machine not only looks stylish in your establishment but also withstands the demands of a busy commercial kitchen.

Impress your customers with a variety of delicious and refreshing slush flavors, all easily dispensed at the touch of a button. Perfect for cafes, restaurants, and food trucks looking to stand out and drive sales.

Get ready to take your beverage game to the next level with the Slush machine 6 Ltr Ugolini from Cookkart. Embrace the power of cool, refreshing slushies that will keep your customers coming back for more. Elevate your business and capture attention with this must-have equipment. Order now and start creating icy masterpieces today!



Technical Specifications

Diemension in CM (L X B X H)	: 18X47X65 CM
Power	: 460 W
Refrigerant	: R134a
Thermostat	: 1 Adjustable
Weight in Kgs	: 22 Kgs
Bowl Capacity	: 6 Ltrs
No of Tanks	: 1

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 Reception: 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.