

## Slush machine 10 Ltr Ugolini

Rs. 103000 (GST Extra)

Indulge your customers in a frosty delight with the Cookkart Slush Machine 10 Ltr Ugolini. This sleek and reliable slush machine is perfect for any establishment looking to elevate their beverage offerings. With a generous 10-liter capacity, it can easily cater to high-demand periods without compromising on quality.

Crafted by Ugolini, renowned for their superior build quality and performance, this slush machine is designed to impress. Whether you want to serve refreshing slushies, frozen cocktails, or iced beverages, this machine delivers consistent results every time.

Equip your business with the Cookkart Slush Machine 10 Ltr Ugolini and watch as your customers come back for more of these icy treats. Elevate your menu offerings and stand out from the competition with this essential addition to your beverage lineup. Order yours today and get ready to turn up the cool factor in your establishment!

## **Technical Specifications**

Diemension in CM (LXBXH): 28X48X70 CM

Power : 460 W Refrigerant : R134a

Thermostat : 1 Adjustable Weight in Kgs : 25.5 Kgs Bowl Capacity : 10 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 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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in