

Milk Shake Machine Double

Rs. 9000 Rs. [] 8,300 (GST Extra)

Introducing the Cookkart Milk Shake Machine Double - the ultimate solution to satisfy your milkshake cravings in record time! This high-performance double milkshake machine is designed to revolutionize your kitchen, allowing you to effortlessly whip up delicious and creamy milkshakes in no time.

With its powerful and efficient dual motors, this milkshake machine can handle large volumes of ingredients with ease, ensuring smooth and consistent results every time. Whether you're in need of a classic vanilla shake or a decadent chocolate treat, the Cookkart Milk Shake Machine Double has got you covered.



Say goodbye to long waiting times and uneven blending - this robust machine will cut down on your preparation time and deliver perfectly blended milkshakes that will leave your customers coming back for more. Don't settle for anything less than the best - elevate your milkshake game with the Cookkart Milk Shake Machine Double today!

Technical Specifications

Dimension in MM (L X W X H): 340X270X510

Power Consumption : 0.6 Kw

Power Supply : 220 V / 50 Hz

Weight in Kgs : 7 Kgs

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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