

## Slush Machine 15 Ltr

Rs. 86000 (GST Extra)

Introducing the Cookkart Slush Machine 15 Ltr - the ultimate solution for adding fun and flavor to your beverage offerings! Perfect for restaurants, cafes, and party hosts looking to create refreshing and unique drinks, this sleek and efficient machine is a game-changer.

With its generous 15-liter capacity, the Cookkart Slush Machine is ready to serve up delicious slushies, cocktails, and frozen drinks in no time. Say goodbye to boring beverages and elevate your menu with exciting flavor combinations that will have your customers coming back for more.



Designed for ease of use and maximum performance, this slush machine is a powerhouse in the kitchen. Its durable construction and user-friendly controls make it a breeze to operate, while its compact size saves valuable counter space.

Don't miss out on the opportunity to level up your drink offerings and stand out from the competition. Invest in the Cookkart Slush Machine 15 Ltr today and watch your sales soar!

## **Technical Specifications**

Capacity: 15 Ltrs

## **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.