

## Ice Slicer Machine Rs. 25900 (GST Extra)

Introducing the Ice Slicer Machine from Cookkart - the ultimate solution for efficient ice crushing in your kitchen! This high-performance machine is designed to crush ice with precision and speed, making it a must-have for any commercial kitchen or bar. Say goodbye to lumpy ice and hello to perfectly crushed ice for your cocktails, smoothies, and more.

With its durable construction and powerful motor, the Ice Slicer Machine offers reliable performance and long-lasting durability. Its sleek design and compact size make it easy to incorporate into any kitchen space. Whether you are a professional bartender or a home chef looking to elevate your beverage game, this machine will help you achieve flawless results every time.



Upgrade your ice crushing game with the Cookkart Ice Slicer Machine and experience the convenience and efficiency it brings to your kitchen. Order yours today and take your ice crushing to the next level!

## **Technical Specifications**

Diemension in MM (LXBXH): 420X370X285

Power : 0.23 KW Storage Capacity : 1 KG Weight in Kgs : 20 Kgs

Capacity : 1.8 KG per Minute

## 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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