

Turkish Ice Cream Machine Double Hole

Rs. 165000 (GST Extra)

Introducing Cookkart's high-performance Turkish Ice Cream Machine with Double Hole, designed to revolutionize your dessert-making experience. This state-of-the-art machine combines cutting-edge technology with traditional craftsmanship to effortlessly create creamy, authentic Turkish ice cream that will tantalize your taste buds. The double hole feature allows you to produce double the output in half the time, catering to high demand scenarios with ease. Elevate your kitchen game and delight your customers with velvety smooth ice cream that's sure to leave them coming back for more. Invest in Cookkart's Turkish Ice Cream Machine now and take your dessert offerings to the next level.



Technical Specifications

Barrel Quantity : 1,2,3 or 6

Barrel Size : Depth 380mm, diameter 220 mm

Compressor Motor: Hitachi, LG or equivalent

Power : 1300W Temperature : -220°C

Voltage : 220 V / 50 Hz

Weight in Kgs : 180 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