

Turkish Ice Cream Machine Triple Hole

Rs. 233000 (GST Extra)

Indulge in the irresistible charm of authentic Turkish ice cream with the Cookkart Turkish Ice Cream Machine Triple Hole. This top-of-the-line machine is designed to deliver perfectly delicious and creamy ice cream every time. With its triple-hole feature, you can easily create three variations of this delightful treat in one go, making it ideal for commercial use. Elevate your dessert offerings and captivate your customers with the rich flavors and smooth textures produced by this advanced ice cream machine. Take your business to the next level with the Cookkart Turkish Ice Cream Machine Triple Hole today!



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.

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