

Ice Machine with self contained bin 36kgs

Rs. 88500 Rs. [] 82,000 (GST Extra)

Enhance your kitchen efficiency with the Cookkart Ice Machine with self-contained bin, capable of producing up to 36kgs of ice. This powerful and reliable machine ensures a constant supply of ice, meeting all your chilling needs effortlessly. Its sleek design and seamless operation make it a must-have for any commercial kitchen. Say goodbye to ice shortages and hello to uninterrupted service with the Cookkart Ice Machine. Elevate your kitchen game today!



Technical Specifications

Cube Shape / Size : DICE/ 28*28*23 mm

Dimension W x D x H (mm) : 500*450*830

Ice Storage Capacity : 15 kgs.

Model : IC-35BW Premia

Power (W) : 280 Rated Capacity / 24 hrs : 30 kgs. Refrigerant : R404a

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.