

Ice Machine with self contained bin 95kgs

Rs. 167400 Rs. [] 155,000 (GST Extra)

Looking for a reliable ice solution for your business? Look no further than Cookkart's Ice Machine with self-contained bin, capable of producing up to 95kgs of ice! This commercial-grade machine is designed to meet the demands of high-volume ice production, ensuring you never run out of ice during peak hours. With its efficient performance and user-friendly operation, this ice machine is a must-have for restaurants, bars, hotels, and more. Invest in this powerful ice-making solution from Cookkart and keep your customers satisfied with refreshing drinks all day long!



Technical Specifications

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

Dimension W x D x H (mm) : 660*680*930

Ice Storage Capacity : 45 kgs.

Model : IC-100 Premia

Power (W) : 600 Rated Capacity / 24 hrs : 98 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.

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