

Ice Machine without storage bin 207 kgs

Rs. 186600 (GST Extra)

Introducing the high-performance Ice Machine without storage bin from Cookkart! Designed to meet the demands of busy commercial kitchens, this robust appliance guarantees a steady supply of crystal-clear ice, weighing a whopping 207 kgs. Ideal for restaurants, bars, and hotels, this machine ensures that you never run out of ice, even during the peak hours. With its efficient performance and durable construction, the Cookkart Ice Machine is a must-have for businesses looking to elevate their operations. Invest in this powerhouse appliance today and stay ahead of the competition!



Technical Specifications

Compatible Storage Bin	: ISB-150
Cube Shape / Size	: Dice / 28*28*22 mm
Dimension W x D x H (mm)	: 560*830*1718
Electricals	: 220V/50Hz/1Phase
Ice Storage Capacity	: 150 kg
Model	: IC-220
Power (W)	: 850
Rated Capacity / 24 hrs	: 220 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 Reception:** 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.