

Ice Flaker with self contained bin 200 kgs

Rs. 444900 Rs. [] 412,000 (GST Extra)

Introducing the Cookkart Ice Flaker with Self-Contained Bin - a powerful solution for your ice production needs! With a massive capacity of 200 kgs, this ice flaker is designed to meet the demands of busy commercial kitchens and bars. Say goodbye to running out of ice during peak hours and keep your beverages perfectly chilled at all times.

This high-performance ice flaker is equipped with state-of-theart technology to deliver a consistent supply of high-quality ice flakes. Whether you're serving up refreshing cocktails or preserving perishable items, this machine ensures you have an ample supply of ice on hand.



The self-contained bin adds convenience and efficiency to your operation, eliminating the need for separate storage units. It's compact yet spacious design makes it suitable for any kitchen space.

Upgrade your ice production capabilities with the Cookkart Ice Flaker with Self-Contained Bin and stay ahead of the competition. Order yours today and experience the difference in performance and reliability!

Technical Specifications

Cube Shape / Size : Granular Flakes Dimension W x D x H (mm) : 650*740*1100

Ice Storage Capacity : 60 kg
Model : IF 200
Power (W) : 1040
Rated Capacity / 24 hrs : 200 kgs.
Refrigerant : R134a

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.hq@gmail.com | cookkart.in