

Ice Flaker without storage bin 500 kgs

Rs. 606900 Rs. [] 562,000 (GST Extra)

Introducing Cookkart's high-performance Ice Flaker without storage bin, capable of producing a whopping 500 kgs of fine, crystal-clear ice in no time. Designed to meet the needs of bustling commercial kitchens and establishments, this ice flaker ensures a steady supply of ice for drinks, food displays, and more. Crafted with precision and efficiency in mind, it is a must-have appliance for businesses that demand top-notch ice production. Upgrade your ice-making capabilities with Cookkart's Ice Flaker and stay ahead of the competition.



Technical Specifications

Compatible Storage Bin : ISB 125

Cube Shape / Size : Granular Flakes Dimension W x D x H (mm) : 760*830*1950

Ice Storage Capacity : 125 kg
Model : IF 500
Power (W) : 2000
Rated Capacity / 24 hrs : 500 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.

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