

Ice Flaker without storage bin 1000 kgs

Rs. 864000 Rs. [] 800,000 (GST Extra)

Introducing the Cookkart Ice Flaker without storage bin, capable of producing up to 1000 kgs of ice with maximum efficiency. This industrial-grade machine is built to meet the demands of high-volume ice production in commercial kitchens, bars, and restaurants. The Ice Flaker operates quietly and is designed to deliver consistent results, ensuring a steady supply of ice for your business needs. Take your ice production to the next level with this powerful and reliable appliance from Cookkart. Boost productivity and streamline operations with the Cookkart Ice Flaker - a must-have for any establishment that values quality and performance.



Technical Specifications

Compatible Storage Bin : ISB 315

Cube Shape / Size : Granular Flakes Dimension W x D x H (mm) : 1227*973*2195 Electricals : 380V/50Hz/3Phase

Ice Storage Capacity : 315 kg

Model : IF 1000

Power (W) : 4000

Rated Capacity / 24 hrs : 1000 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.