

## **Desktop Ice Cream Scooping Display 4 x 5L pans**

Rs. 118800 Rs. [] 110,000 (GST Extra)

Introducing the Desktop Ice Cream Scooping Display with 4 x 5L pans by Cookkart, the must-have accessory for every ice cream parlor and dessert shop. This eye-catching display unit is designed to showcase and serve your delectable ice cream creations in style.

Crafted with high-quality materials, this desktop ice cream scooping display is durable and built to last. The four 5L pans allow you to offer a variety of flavors to tempt your customers' taste buds. With its sleek design, this display unit adds a touch of elegance to your establishment and enhances the overall customer experience.



Whether you're scooping up classic favorites or experimenting with creative new flavors, this display unit is the perfect tool to showcase your offerings. Elevate your ice cream presentation and entice customers to indulge in a sweet treat with the Desktop Ice Cream Scooping Display from Cookkart. Upgrade your dessert station and watch your sales soar with this stunning display unit!

## **Technical Specifications**

Dimension W x D x H (mm) : 805\*670\*360

Pans : 4 x 5L ( 360\*165\*115mm)

Power (Watts) : 140

Product : Desktop Ice Cream Scooping Display

Refrigerant : R 134a Temperature Range (°C) :  $-18\sim-22$ 

Volume (Litres) : 67

## **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.