

Single Flavour Soft Ice Cream Machine

Rs. 171700 Rs. [] 159,000 (GST Extra)

Indulge your taste buds with the Cookkart Single Flavour Soft Ice Cream Machine, a must-have appliance for any dessert lover! This high-quality machine is designed to effortlessly whip up creamy and delicious soft ice cream in just minutes, providing a delectable treat that will satisfy your cravings. With its user-friendly features and sleek design, this ice cream machine will elevate your culinary skills and bring a touch of sweetness to any occasion. Upgrade your dessert game with the Cookkart Single Flavour Soft Ice Cream Machine and experience the ultimate in frozen dessert perfection!



Technical Specifications

Consecutive Dispensing (Cups) : 5

Dimension W x D x H (mm) : 220x660x660 First Dispensing : 13 minutes

Flavours : 1

Freezing cylinder capacity (ltrs.) : 1.5×1 Max Production : 10 L/Hr. Mix Hopper capacity : $4 \text{ L} \times 1$ Rated Input Power : 700 W

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