

Milk Chiller for Professional Coffee Machines

~~Rs. 37800~~ **Rs. ₹ 35,000**
(GST Extra)

Introducing the ultimate game-changer for your coffee business - the Milk Chiller for Professional Coffee Machines by Cookkart! Elevate your coffee game and keep the milk perfectly chilled to serve up the most exquisite and refreshing drinks that will leave your customers craving for more. This high-performance milk chiller boasts top-notch quality and efficiency, ensuring that your coffee beverages are always served at the optimal temperature for the perfect taste experience. Say goodbye to lukewarm milk woes and hello to a seamless coffee-making process with the Cookkart Milk Chiller. Don't miss out on this must-have accessory for any professional coffee setup. Upgrade your coffee game today with Cookkart!



Technical Specifications

Cabinet Color	: Elegant black
Capacity (in Ltrs)	: 8 Litres
Compressor refrigerant	: R600a
External Dimensions W x D x H (mm)	: 220x495x360mm
Internal Cavity (wx dxh)	: 160x190x290mm
Model	: Frigo Milk
Rated Input Power	: 76W
Temperature Range	: 1-10°C

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 Reception:** 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.