

Twin Twist Soft Ice Cream Machine without agitator

~~Rs. 286200~~ **Rs. ₹ 265,000**
(GST Extra)

Introducing the Cookkart Twin Twist Soft Ice Cream Machine without agitator - a revolutionary addition to your commercial kitchen equipment lineup! This cutting-edge machine is engineered for maximum efficiency and high-performance output, allowing you to serve up delicious soft ice cream with ease.

Crafted with precision and innovation, the Twin Twist Soft Ice Cream Machine by Cookkart guarantees smooth and consistent results every time. Its advanced design ensures an even distribution of mix-ins and flavors, creating delectable frozen treats that will delight your customers.

Equipped with dual barrels, this machine allows you to simultaneously produce two different flavors of soft ice cream, boosting your menu offerings and attracting a wider customer base. With its user-friendly controls and simple operation, you can effortlessly create customized frozen desserts that will keep your patrons coming back for more.

Upgrade your dessert station with the Cookkart Twin Twist Soft Ice Cream Machine and elevate your business to new heights of success. Don't miss out on this game-changing equipment that will transform the way you serve frozen treats. Order yours today and experience the ultimate in ice cream making perfection!



Technical Specifications

Consecutive Dispensing (Cups)	: 5
Dimension W x D x H (mm)	: 540x710x1440
First Dispensing	: 9 minutes
Flavours	: Twin Twist
Freezing cylinder capacity (ltrs.)	: 1.75 x 2
Max Production	: 25 L/Hr.
Mix Hopper capacity	: 5.5 L x 2
Rated Input Power	: 2500W

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.