

Fried Ice Cream Machine 20 Inch Round Pan

Rs. 81000 (GST Extra)

Indulge your taste buds with our powerful Fried Ice Cream Machine with a 20 Inch Round Pan from Cookkart! Elevate your dessert game and delight your customers with creamy, crispy ice cream in no time. Designed for efficiency and performance, this machine is a game-changer for any dessert establishment. With its innovative technology and durable construction, you can create delectable fried ice cream that will leave everyone craving for more. Bring excitement to your menu and stand out from the competition with the Cookkart Fried Ice Cream Machine - your secret ingredient to success!



Technical Specifications

Diemension in MM (L X B X H) : 560x560x710 Ice Pan Dimension : 450X20 MM Power Consumption : 0.9 KW

Refrigerant : R404A

Temperature : 180°C to 250°C Voltage : 220 V / 50 Hz

Weight in Kgs : 48 Kgs

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in