

Fried Ice Cream Machine 24 Inch Square Pan

Rs. 82500 (GST Extra)

Introducing the Cookkart 24 Inch Square Pan Fried Ice Cream Machine - Every dessert lover's dream come true! Create crispy and creamy fried ice cream treats with ease using this innovative machine. With its generous 24-inch square pan, you can whip up delectable ice cream creations in no time.

Our Fried Ice Cream Machine is designed to streamline your dessert-making process, making it perfect for cafes, dessert parlors, and ice cream shops. The efficient design ensures quick freezing and consistent results, allowing you to serve up delicious fried ice cream that will keep your customers coming back for more.

Impress your customers with the tantalizing aroma and delightful crunch of freshly fried ice cream made using the Cookkart 24 Inch Square Pan Fried Ice Cream Machine. Stand out from the competition and elevate your dessert offerings with this must-have appliance in your kitchen. Order yours today and take your dessert game to the next level!



Technical Specifications

Diemension in MM (L X B X H)	: 600x600x710
Freezing Tank	: 2 x 1.7 Ltr
Ice Pan Dimension	: 450X20 MM
Pan Shape	: Square
Power Consumption	: 0.9 KW
Refrigerant	: R404A
Temperature	: 180°C to 250°C
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 53 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.