

Gelato Machine 15ltr

Rs. 117000 (GST Extra)

Indulge in the art of crafting delicious frozen treats with the Cookkart Gelato Machine 15ltr. Elevate your dessert game with this powerful and efficient machine that promises to churn out batch after batch of creamy, decadent gelato. Whether you're a professional chef or a home cook looking to impress, this 15-liter capacity machine is perfect for creating large quantities of high-quality gelato. With its reliable performance and user-friendly design, the Cookkart Gelato Machine is a must-have addition to any kitchen. Unleash your creativity and satisfy your sweet cravings with this top-of-the-line appliance that guarantees to take your dessert creations to the next level. Order yours today and start scooping up sweet success!



Technical Specifications

Diemension in MM (L X B X H)	: 590X535X840
Freezing Tank	: 5 Ltrs
Input Power	: 1600 W
Refrigerant	: R404A
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 80 Kgs
Capacity	: 12 - 15 ltrs / Hr

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.