

Desktop Flat Glass Ice Cream Scooping Display with LED Lighting and 3 x 5L pans

Rs. 55720 **Rs. ₹ 52,940**
(GST Extra)

Introducing the Cookkart Desktop Flat Glass Ice Cream Scooping Display with LED Lighting and 3 x 5L pans, a game-changer for showcasing your delicious frozen treats in style! Elevate your dessert presentation with this sleek and modern display unit that features vibrant LED lighting to make your ice cream selection pop.



Crafted with premium flat glass, this display unit provides a crystal-clear view of the mouth-watering flavors stored in the 3 x 5L pans, captivating customers at first glance. The compact desktop design is perfect for small spaces, allowing you to showcase a variety of ice cream flavors without taking up much room.

With its eye-catching design and practical functionality, the Cookkart Ice Cream Scooping Display is perfect for cafes, ice cream parlors, and dessert shops looking to attract customers and boost sales. Stand out from the competition and make a lasting impression with this must-have addition to your store!

Maximize your impact and elevate your brand with the Cookkart Desktop Flat Glass Ice Cream Scooping Display - the ultimate tool for showcasing your delectable frozen treats with flair and sophistication. Upgrade your dessert display game today!

Technical Specifications

Dimensions in MM (WxDxH)	: 670x750x360
Pans	: 3 (360x165x115 mm)
Power (Watts)	: 170
Product	: Desktop Ice Cream Scooping Display
Refrigerant	: R 134a
Temperature Range (°C)	: -16 ~ -18
Volume (Litres)	: 40

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.