

Desktop Curved Glass Ice Cream Scooping Display with LED Lighting and 4 x 5L pans

Rs. 118800 Rs. [] 110,000 (GST Extra)

Introducing the Desktop Curved Glass Ice Cream Scooping Display from Cookkart, a stunning display unit designed to showcase your delicious frozen treats in style. This sleek display features a curved glass design that adds a touch of elegance to any space. Equipped with LED lighting, your ice cream will look irresistible and entice customers to indulge.

With 4 x 5L pans, you can offer a variety of flavors to cater to all preferences. The clear glass allows customers to easily view the selection, enhancing their experience and increasing sales. This eye-catching display is perfect for ice cream parlors, dessert shops, or any establishment looking to elevate their dessert presentation.



Upgrade your display with the Desktop Curved Glass Ice Cream Scooping Display from Cookkart and watch as your ice cream sales soar!

Technical Specifications

Dimensions in MM (WxDxH): 867*735*446 Model: DTF-4 NEU

Pans : 4 x (360*165*115mm)

Power (Watts) : 210
Refrigerant : R 290
Temperature Range (°C) : -18~-22
Volume (Litres) : 77

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.