COOKKART

Softy Ice Cream Machine 2x5.8ltr

Indulge in the creamy goodness of soft serve ice cream with the Cookkart Softy Ice Cream Machine 2x5.8ltr. This commercial-grade machine is designed to deliver smooth and velvety soft serve ice cream in seconds, perfect for satisfying cravings and attracting customers. With a capacity of 2x5.8 liters, this machine ensures a continuous supply of delicious treats. Say goodbye to long lines and waiting times with this efficient and reliable ice cream machine. Elevate your dessert offerings and create a buzz with the Cookkart Softy Ice Cream Machine 2x5.8ltr. Order now and treat your patrons to a taste sensation they won't soon forget!

Rs. 180000 (GST Extra)



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.