

Ice Cream Scooping Display 422 Ltrs Western

Rs. 37700-Rs. [] 35,900

(GST Extra)

Introducing the Cookkart Ice Cream Scooping Display 422 Ltrs Western, the ultimate solution for showcasing and serving delicious frozen treats in style. This high-capacity display unit is designed to attract attention and boost sales with its sleek Western design.

Featuring a spacious 422-liter capacity, this ice cream display is perfect for storing a wide variety of flavors, making it a versatile choice for any ice cream parlor or dessert shop. The robust construction ensures durability and longevity, while the transparent glass panels provide a crystal-clear view of the tempting selection inside.



With the Cookkart Ice Cream Scooping Display 422 Ltrs Western, you can create an enticing display that captivates customers and encourages impulse purchases. Elevate your dessert presentation and increase customer satisfaction with this powerful and efficient ice cream display unit from Cookkart. Elevate your dessert presentation and increase customer satisfaction with this powerful and efficient ice cream display unit from Cookkart.

Technical Specifications

Energy Rating : 5 Star

External Dimensions W x D x H (mm) : 1360 (W) x 695 (D) x 1266 (H)

Gross Volume : 422 Liters

No. of Baskets : 1

Temperature Range (°C) : <- 17.0°C

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in