

Ice Crusher Santos No 09

Rs. 105800 (GST Extra)

Introducing the Ice Crusher Santos No 09 from Cookkart - the ultimate solution for effortlessly crushing ice with precision and speed. This commercial-grade ice crusher is designed to meet the demands of busy kitchens and bars, delivering a steady supply of perfectly crushed ice for cocktails, smoothies, and more.

Crafted with robust materials and a powerful motor, the Ice Crusher Santos No 09 ensures durability and reliable performance even in high-volume settings. Its sleek design and compact size make it versatile for various commercial establishments, providing a professional touch to your beverage service.



Boost efficiency and elevate the quality of your drinks with the Ice Crusher Santos No 09 from Cookkart. Enhance your operations and impress your customers with consistently crushed ice that enhances the taste and presentation of every beverage. Invest in this top-of-the-line ice crusher today and take your business to new heights!

Technical Specifications

Brand : SANTOS

Model Name/Number: 9

Power source : 600 W

Usage/Application : ICE CRUSHER
Capacity : 100 KG/HR
Material : Stainless Steel

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.

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