



Ice Lolly Machine 40 Moulds

Rs. 239000 (GST Extra)

Introducing the ultimate game-changer in the world of frozen treats - the Cookkart Ice Lolly Machine 40 Moulds! This robust and efficient machine is designed to supercharge your ice lolly production with its impressive capacity to create 40 mouthwatering treats simultaneously. Say goodbye to long waiting times and hello to increased productivity and profits!

Crafted with precision and top-quality materials, this machine guarantees smooth operation and exceptional durability, ensuring it stands the test of time in your commercial kitchen. Transform ordinary ingredients into extraordinary frozen delights that will leave your customers craving for more.

Whether you own a bustling ice cream parlor, a busy concession stand, or a trendy cafe, the Cookkart Ice Lolly Machine 40 Moulds is a must-have addition to elevate your dessert offerings. Embrace the power of innovation and take your business to the next level with this powerhouse of a machine. Get yours today and start creating frozen masterpieces that will set you apart from the competition!



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.