



Ice Lolly Machine 80 Moduls

Rs. 383000 (GST Extra)

Introducing the Cookkart Ice Lolly Machine 80 Moduls, a powerhouse of frozen delights for your business! Elevate your ice lolly production with this cutting-edge machine that offers efficiency, speed, and precision. With 80 modules at your disposal, you can effortlessly create a wide variety of mouthwatering ice lollies to cater to every taste preference.

This commercial-grade machine is designed to maximize output while maintaining top-quality results. The robust construction ensures durability and longevity, making it a reliable asset for your kitchen. Whether you're looking to expand your menu offerings or increase production capacity, the Cookkart Ice Lolly Machine 80 Moduls is the perfect solution to meet your needs.

Transform your business with this versatile and high-performing ice lolly machine that promises to take your frozen treats to the next level. Don't miss out on the opportunity to streamline your operations and delight your customers with delicious, handcrafted ice lollies. Upgrade to the Cookkart Ice Lolly Machine 80 Moduls today and watch your business reach new heights of success!



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 Reception:** 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.