

Ice Lolly Machine 160 Moulds

Rs. 531000 (GST Extra)

Transform your dessert game with the Cookkart Ice Lolly Machine 160 Moulds! This high-capacity machine is engineered to cater to your mass production needs, allowing you to create delectable ice Iollies in a flash. With the ability to churn out 160 ice Iollies at a time, this powerhouse of a machine is a game-changer for any dessert business looking to scale up swiftly and efficiently. Craft frozen treats that dazzle your customers with unique flavors and shapes, all made effortlessly with the Cookkart Ice Lolly Machine. Elevate your dessert offerings, increase productivity, and boost your profits with this must-have addition to your kitchen arsenal. Experience the power of innovation and efficiency with the Cookkart Ice Lolly Machine 160 Moulds today!



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.