

Ice Crusher Sirman Triton

Rs. 80000 (GST Extra)

Upgrade your beverage service with the powerful Ice Crusher Sirman Triton from Cookkart. This top-of-the-line ice crusher is ideal for crushing ice quickly and efficiently, ensuring that your drinks stay cool and refreshing. With its high-quality construction and reliable performance, the Ice Crusher Sirman Triton is a must-have for any bar, restaurant, or catering business. Elevate your customer experience with this cutting-edge appliance that will crush the competition with ease. Order yours today and take your establishment to the next level!



Technical Specifications

Blade speed	: r.p.m. 1.500
Crushed ice max thickness	: mm 10
Dimensions in MM (WxDxH)	: mm 540x280x310
Gross weight	: kg 10
Model Name/Number	: TRITON
Motor	: r.p.m. 12.000
Net Weight (Kg)	: kg 8,5
Power	: Watt 350
Power source	: 1ph
Bowl Capacity	: lt 2

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.