

Ice Crusher Sirman NORDKAPP

Rs. 55800 (GST Extra)

Introducing the Ice Crusher Sirman NORDKAPP from Cookkart, your ultimate solution for perfectly crushed ice every time! This powerful and efficient ice crusher is designed to crush ice with precision and ease, making it the ideal addition to any kitchen or bar setup. With its sleek design and durable construction, the Ice Crusher Sirman NORDKAPP is built to last and withstand heavy-duty use. Say goodbye to uneven ice crushing and hello to smooth, consistent results with this top-of-the-line appliance. Elevate your beverage service and impress your guests with impeccably crushed ice at the push of a button. Don't settle for anything less than perfection - choose the Ice Crusher Sirman NORDKAPP from Cookkart today!



Technical Specifications

Blade speed	: rpm 800
Dimensions in MM (WxDxH)	: 205x285x491 mm (LxBXH)
Jug capacity	: lt 3
Net Weight (Kg)	: kg 5,2
Power	: watt 150
Power source	: 1ph
Dimension in Inches (L X W X H)	: 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.