

Softy Ice Cream Machine Double Compressor Floor Standing Economic

Rs. 136000 (GST Extra)

Indulge in the irresistible sweetness of soft-serve ice cream with the Cookkart Softy Ice Cream Machine. Transforming simple ingredients into creamy delights, this high-performance machine is designed to elevate your dessert offerings and leave your customers craving for more. With a generous capacity, it's perfect for small to medium-sized ice cream shops, cafes, and restaurants looking to churn out delicious soft-serve creations effortlessly. Take your dessert game to the next level with this efficient and reliable Softy Ice Cream Machine from Cookkart. Get ready to scoop up success and satisfy your customers' sweet cravings like never before!



Technical Specifications

Capacity (in Ltrs) : 20 Litres / Hr

Climate Class : ST

Dimension in CM (L X W X H): 50.4cm x 60.8cm x 85 cm

Foam Material : R141B Model : CST121P-P Net Weight (Kg) : 80 Kgs

Power (Kw) : 23 Kw / 24 Hrs

Refrigerant : Main R22 / 600 Grams Voltage : 220-240 V / 50-60 Hz

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.