

Ice Cube Machine 14Kgs Portable

Rs. 15000 (GST Extra)

Introducing Cookkart's powerful Ice Cube Machine 14Kgs Portable! Stay cool and refreshed with this efficient and reliable ice-making machine that boasts a compact and portable design. Create up to 14kgs of crystal-clear ice cubes in a snap, perfect for keeping your beverages chilled and your guests satisfied. Whether you're hosting a party, running a restaurant, or simply enjoying a relaxing day at home, this Ice Cube Machine is your ultimate solution for instant ice production. Don't compromise on freshness and convenience - elevate your ice-making experience with Cookkart's Ice Cube Machine 14Kgs Portable today!



Technical Specifications

Add water Indication : Yes

Cycle time : 10-12 Minutes

Ice Cube Shape: BulletIce Full Indication: YesNo of Pieces Per Cycle: 91Refrigerant: R600AVesicant: C5H10

Voltage : 110V / 50 Hz

Water Input : Through Tap or Water Bottle upto 3.5

Ltrs

Weight in Kgs : 8.4 Kgs
Capacity (Per Day) : 14 Kgs
Dimension in Inches (L X W X H) : 23X23X31

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in