

## Slush Machine 2x12 Ltr

Rs. 95000 (GST Extra)

Introducing the Cookkart Slush Machine 2x15 Ltr - the ultimate solution for your frozen beverage needs! This powerful slush machine is designed to impress, with a capacity of 15 liters per tank, allowing you to serve up refreshing slushies in no time. Perfect for cafes, restaurants, and event catering, this machine is a game-changer when it comes to quenching your customers' thirst with delicious frozen treats.

Prepare to elevate your menu with this state-of-the-art slush machine, delivering consistent quality and flavor every time. Its sleek design and user-friendly controls make it a breeze to operate, while its high-performance capabilities ensure a smooth production process.



Whether you're looking to boost sales, attract new customers, or simply add a fun twist to your beverage offerings, the Cookkart Slush Machine 2x15 Ltr is the perfect choice. Don't miss out on the opportunity to revolutionize your business with this top-of-the-line slush machine!

## **Technical Specifications**

Cold Beverage Temperature :  $-2^{\circ}\text{C} \sim -3^{\circ}\text{C}$ Power : 400W

Power Supply : 110V-130V / 50 -60 Hz / 0.7KW

Slush Output Duration : 30 - 45 Minutes

Tank Capacity : 12 Ltr X 2 Weight in Kgs : 45 Kgs

Dimension in Inches (L X W X H): 18.7 X 16.8 X 30

## 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.hq@gmail.com | cookkart.in