

## Ice Cube Machine Bullet Shape 140Kgs

**Rs. 180000 (GST Extra)**

Introducing the Cookkart Ice Cube Machine Bullet Shape 140Kgs - the ultimate solution for all your ice-making needs! This high-performance machine is designed to deliver a whopping 140kgs of crystal-clear ice cubes in a bullet shape, ensuring maximum cooling power for your beverages.

Crafted with precision and efficiency in mind, this ice cube machine is a game-changer for restaurants, bars, hotels, and more. Say goodbye to running out of ice during peak hours and impress your customers with consistently chilled drinks.

With its sleek design and robust construction, the Cookkart Ice Cube Machine Bullet Shape 140Kgs is built to last and withstand the demands of a fast-paced environment. Equip your establishment with this powerhouse appliance and watch your productivity soar.

Don't compromise on quality or performance - choose the Cookkart Ice Cube Machine Bullet Shape 140Kgs and elevate your ice-making game to the next level. Order yours today and experience the difference!



### Technical Specifications

Batch Capacity	: 86 Ice Cubes / Batch
Dimension in MM (L X W X H)	: 1100X730X730
Ice Cube Shape	: Bullet
Power	: 0.75 KW
Power Consumption	: 18 Units per Day
Storage Capacity	: 60 Kgs
Weight in Kgs	: 90 Kgs
Capacity (Per Day)	: 140 Kgs per Day
Material	: Stainless Steel 304 Grade

### 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.