

Ice Cube Machine Bullet Shape 400Kg

Rs. 377000 (GST Extra)

Introducing the Cookkart Ice Cube Machine Bullet Shape 400Kg - the ultimate solution for meeting your ice production needs with efficiency and style!

This high-performance ice cube machine is designed in a sleek bullet shape, adding a touch of modernity to any commercial kitchen or bar setting. With a whopping production capacity of 400Kg, this machine is a powerhouse that ensures you never run out of ice during peak hours.

Crafted with top-quality materials, this ice cube machine is built to last, guaranteeing durability and reliability in every use. Say goodbye to long waiting times for ice with this efficient and fast machine that delivers crystal-clear ice cubes in no time.

Boost your operational efficiency and customer satisfaction with the Cookkart Ice Cube Machine Bullet Shape 400Kg - the perfect blend of power, performance, and style. Upgrade your establishment today and stay ahead of the competition!



Technical Specifications

Batch Capacity	: 248 Ice Cubes / Batch
Dimension in MM (L X W X H)	: 1600X900X840
Ice Cube Shape	: Bullet
Power	: 2.2 KW
Power Consumption	: 52.8 Units per Day
Storage Capacity	: 200 Kgs
Weight in Kgs	: 180 Kgs
Capacity (Per Day)	: 400 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.