

Ice Cube Machine Dice Shape 125Kgs

Rs. 120000 (GST Extra)

Upgrade your commercial kitchen with the Cookkart Ice Cube Machine Dice Shape 125Kgs, the ultimate solution for producing high-quality ice cubes in large quantities. This powerful machine is designed to deliver a whopping 125kgs of perfectly shaped ice cubes, ensuring you never run out of this essential ingredient for your beverages. Say goodbye to ice shortages and hello to seamless ice production with the Cookkart Ice Cube Machine. Invest in efficiency, reliability, and convenience for your business today!



Technical Specifications

Batch Capacity	: 126 Ice Cubes / Batch
Dimension in MM (L X W X H)	: 900X680X670
Ice Cube Shape	: Dice
Power	: 0.75 Kw
Power Consumption	: 18 Units per Day
Storage Capacity	: 40 Kgs
Weight in Kgs	: 65 Kgs
Capacity (Per Day)	: 125 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 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.