

Ice Cube Machine Bullet Shape 30Kgs

Rs. 70900 (GST Extra)

Introducing the Ice Cube Machine Bullet Shape 30Kgs from Cookkart! This powerhouse appliance is designed to elevate your ice-making game to the next level. With a capacity to produce 30kgs of premium bullet-shaped ice cubes, this machine is a game-changer for bars, restaurants, and cafes looking to deliver a superior ice experience to their customers.

Crafted for efficiency and durability, this ice cube machine is a must-have for any commercial kitchen. Its sleek design and high-performance capabilities make it a standout addition to your workspace. Say goodbye to ice shortage woes and hello to continuous ice supply with the Cookkart Ice Cube Machine Bullet Shape 30Kgs.



Boost your productivity and customer satisfaction with this top-of-the-line ice machine. Get ready to impress with crystal-clear ice cubes that cool down drinks in style. Upgrade your establishment with the Cookkart Ice Cube Machine Bullet Shape 30Kgs and enjoy a seamless ice-making experience like never before.

Technical Specifications

Batch Capacity	: 32 Ice cubes
Diemension in MM (L X B X H)	: 620X450X500
Ice Cube Shape	: Bullet
Power	: 0.22 KW
Power Consumption	: 5.3 Units / Day
Storage Capacity	: 8 Kgs
Capacity (Per Day)	: 30 Kgs

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.