

Ice Machine with self contained bin 18 kgs

Rs. 37400 (GST Extra)

Introducing the Cookkart Ice Machine with Self-Contained Bin - the ultimate solution for all your ice-making needs! This powerful machine is designed to produce up to 18 kgs of ice, ensuring that you never run out of ice again. Whether you are hosting a party, running a bar, or managing a restaurant, this ice machine will ensure that you always have a steady supply of ice on hand.

The self-contained bin feature of this ice machine makes it easy to access and store ice, allowing for convenient and efficient ice production. With its compact design and high capacity, this ice machine is perfect for small to medium-sized businesses looking to keep up with their customers' demands.

Say goodbye to ice shortages and hello to a reliable and efficient ice-making solution with the Cookkart Ice Machine with Self-Contained Bin. Order yours today and elevate your business to the next level!



Technical Specifications

Cube Shape / Size	: Bullet / Ø 35*39 mm
Dimension W x D x H (mm)	: 357*423*452
Electricals	: 220V/50Hz/1Phase
Ice Storage Capacity	: 2.2 kgs.
Model	: IC-18BW
Rated Capacity / 24 hrs	: 18 kgs.
Refrigerant	: R290

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.