

Ice Machine with self contained bin 25 kgs

Rs. 52300 (GST Extra)

Upgrade your kitchen with the Cookkart Ice Machine featuring a self-contained bin that can hold up to 25 kgs of ice. This top-of-the-line ice machine is designed to provide you with a constant supply of fresh ice, perfect for keeping your drinks chilled and your guests satisfied. With its efficient performance, durable construction, and user-friendly design, this ice machine is a must-have for any commercial kitchen. Enhance your workflow, impress your customers, and stay cool under pressure with the Cookkart Ice Machine. Order yours today and experience the power of reliable ice production at your fingertips.



Technical Specifications

Cube Shape / Size	: DICE/ 28*28*23 mm
Dimension W x D x H (mm)	: 380*470*600
Ice Storage Capacity	: 6 kgs.
Model	: IC-25 Premia
Power (W)	: 180
Rated Capacity / 24 hrs	: 25 kgs.
Refrigerant	: R404a

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.