

## Ice Machine with self contained bin 55Kgs

Rs. 93300 (GST Extra)

Looking to level up your restaurant's ice making game? Look no further than the Cookkart Ice Machine with a self-contained bin that can hold up to 55kgs of ice! This powerful and efficient machine is a must-have for any food service establishment aiming to keep beverages ice cold and customers happy. With its sleek design and high capacity, this ice machine will provide you with a steady supply of ice to meet all your business needs. Say goodbye to running out of ice during peak hours and hello to uninterrupted service with the Cookkart Ice Machine. Invest in this top-of-the-line appliance today and watch your business thrive!



### Technical Specifications

|                          |                     |
|--------------------------|---------------------|
| Cube Shape / Size        | : DICE/ 28*28*23 mm |
| Dimension W x D x H (mm) | : 500*590*830       |
| Ice Storage Capacity     | : 18 kgs.           |
| Model                    | : IC-55BW Premia    |
| Power (W)                | : 320               |
| Rated Capacity / 24 hrs  | : 50 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.