

Ice Machine with self contained bin 95kgs

Rs. 147800 (GST Extra)

Looking for a reliable ice solution for your business? Look no further than Cookkart's Ice Machine with self-contained bin, capable of producing up to 95kgs of ice! This commercial-grade machine is designed to meet the demands of high-volume ice production, ensuring you never run out of ice during peak hours. With its efficient performance and user-friendly operation, this ice machine is a must-have for restaurants, bars, hotels, and more. Invest in this powerful ice-making solution from Cookkart and keep your customers satisfied with refreshing drinks all day long!



Technical Specifications

Cube Shape / Size	: DICE/ 28*28*23 mm
Dimension W x D x H (mm)	: 660*680*930
Ice Storage Capacity	: 45 kgs.
Model	: IC-100 Premia
Power (W)	: 600
Rated Capacity / 24 hrs	: 98 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.