

Ice Machine without storage bin 460 kgs

Rs. 283600 (GST Extra)

Stay ahead of the game with the Cookkart Ice Machine without storage bin 460 kgs. This powerful and efficient ice machine is a game-changer for any commercial kitchen or establishment. With a capacity of 460 kgs, it ensures a steady supply of ice to meet your demands. Designed for heavy-duty usage, this ice machine is built to last and deliver top-notch performance. Say goodbye to ice shortages and hello to smooth operations with the Cookkart Ice Machine without storage bin 460 kgs. Upgrade your ice-making game today!



Technical Specifications

Compatible Storage Bin	: ISB-220
Cube Shape / Size	: Dice / 28*28*23 mm
Dimension W x D x H (mm)	: 760*830*1600
Electricals	: 220V/50Hz/1Phase
Ice Storage Capacity	: 220 kg
Model	: IC-460 Premia
Power (W)	: 1600
Rated Capacity / 24 hrs	: 460 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.