

## Ice Machine without storage bin 985 kgs

Rs. 449200 (GST Extra)

Upgrade your commercial kitchen with the Cookkart Ice Machine without storage bin, capable of producing a whopping 985 kgs of ice. This high-performance machine is a game-changer for any food establishment, ensuring a constant supply of ice for all your needs. Say goodbye to ice shortages and hello to efficiency and reliability with this powerhouse ice machine. Invest in the future of your business today with Cookkart.



### Technical Specifications

Compatible Storage Bin	: ISB-460
Cube Shape / Size	: Dice / 28*28*22 mm
Dimension W x D x H (mm)	: 1220*930*1980
Electricals	: 380V/50Hz/3Phase
Ice Storage Capacity	: 460 kg
Model	: IC-1000 Premia
Power (W)	: 4500
Rated Capacity / 24 hrs	: 985 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.