

Gelato Machine 10ltr

Rs. 78000 (GST Extra)

Indulge in the exquisite world of artisanal frozen desserts with Cookkart's Gelato Machine 10ltr. Elevate your culinary creations with this powerful machine that effortlessly churns out creamy, luxurious gelato in a matter of minutes. Designed for professional use, this 10-liter capacity gelato machine is perfect for cafes, restaurants, and gelaterias looking to wow their customers with high-quality frozen treats.

Crafted with precision and durability in mind, Cookkart's Gelato Machine guarantees consistent results every time, ensuring a smooth and velvety texture that will leave your customers craving for more. Stand out from the competition and create mouthwatering gelato flavors with ease using this versatile machine.

Take your dessert game to the next level with Cookkart's Gelato Machine 10ltr - your secret weapon for delivering unforgettable frozen delights that will keep your customers coming back for more. Invest in quality, invest in Cookkart.



Technical Specifications

Diemension in MM (L X B X H)	: 435X490X650
Freezing Tank	: 3.5 Ltr
Input Power	: 1400 Watts
Refrigerant	: R404A
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 65 Kgs
Capacity	: 8 - 10 Ltrs / Hr

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 Reception:** 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.