

Fried Ice Cream Machine 23 Inch Round Pan

Rs. 107000 (GST Extra)

Indulge your customers in a unique and delightful treat with the Cookkart Fried Ice Cream Machine featuring a 23-inch round pan. Create a show-stopping presentation that will captivate taste buds and leave a lasting impression. This innovative machine allows you to effortlessly craft creamy and delicious fried ice cream right before your customers' eyes, adding an element of excitement to any dessert menu. Elevate your dessert offerings with this powerful and versatile machine that will set your establishment apart from the competition. Upgrade your dessert game today with the Cookkart Fried Ice Cream Machine 23 Inch Round Pan!



Technical Specifications

Dimension in MM (L X B X H)	: 600 X 600 X 710
Freezing Tank	: 2 x 1.7 Ltr
Ice Pan Dimension	: 500 X 20 MM
Input Power	: 1 KW
Pan Shape	: Round
Refrigerant	: R404A
Temperature	: 180°C to 250°C
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 60 Kgs

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.