

## Ice Cube Machine 285Kgs

Rs. 221500 (GST Extra)

Introducing the Cookkart Ice Cube Machine 285Kgs - the ultimate solution for your ice production needs! This commercial-grade ice machine is designed to deliver a staggering 285Kgs of crystal-clear ice cubes, ensuring that you never run out of ice again. With its high-capacity output and rapid ice-making capabilities, this machine is perfect for bustling restaurants, bars, hotels, and other food service establishments.

Crafted with precision and efficiency in mind, the Cookkart Ice Cube Machine 285Kgs is built to last and keep up with the demands of a busy kitchen. Its sleek design and user-friendly controls make it easy to operate, while its high-quality components ensure consistent performance and reliability. Say goodbye to tedious ice-making processes and hello to a hassle-free ice production experience with the Cookkart Ice Cube Machine 285Kgs.

Upgrade your kitchen setup today with this powerful ice machine that is guaranteed to elevate your business and impress your customers. Invest in the Cookkart Ice Cube Machine 285Kgs and take your ice production to the next level!



## 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.