

## Ice Cube Machine 25Kgs Portable

Rs. 29000 (GST Extra)

Looking for a reliable solution to your ice-making needs? Look no further than the Cookkart Ice Cube Machine 25Kgs Portable. This robust and efficient ice machine is a game-changer for any commercial kitchen or business. With a capacity of 25kgs, it delivers a steady supply of crystal-clear ice cubes in no time.

Experience the convenience and power of this portable ice machine that is designed to meet the demands of busy environments. Say goodbye to ice shortages and never run out of ice again! Whether you own a restaurant, bar, cafe, or any other food service establishment, the Cookkart Ice Cube Machine 25Kgs Portable is the perfect addition to streamline your operations.

Invest in this high-quality ice maker today and elevate your business to new heights. Don't miss out on this opportunity to enhance your customer experience and boost your efficiency. Order now and start enjoying the benefits of having a reliable ice supply always at your fingertips!



### Technical Specifications

Add water Indication	: Yes
Cycle time	: 15-20 Minutes
Ice Cube Shape	: Square
Ice Full Indication	: Yes
No of Pieces Per Cycle	: 241
Refrigerant	: R600A
Size of Ice Cube	: 22X22X22 Cubic CM
Vesicant	: C5H10
Voltage	: 220V / 50 Hz
Water Input	: Through Tap or Water Bottle upto 10 Ltrs
Weight in Kgs	: 10.7 Kgs
Capacity (Per Day)	: 25 Kgs
Dimension in Inches (L X W X H)	: 39X30X37

### 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.