

Ice Cube Machine 14Kgs Portable

Rs. 15000 (GST Extra)

Introducing Cookkart's powerful Ice Cube Machine 14Kgs Portable! Stay cool and refreshed with this efficient and reliable ice-making machine that boasts a compact and portable design. Create up to 14kgs of crystal-clear ice cubes in a snap, perfect for keeping your beverages chilled and your guests satisfied. Whether you're hosting a party, running a restaurant, or simply enjoying a relaxing day at home, this Ice Cube Machine is your ultimate solution for instant ice production. Don't compromise on freshness and convenience - elevate your ice-making experience with Cookkart's Ice Cube Machine 14Kgs Portable today!



Technical Specifications

Add water Indication	: Yes
Cycle time	: 10-12 Minutes
Ice Cube Shape	: Bullet
Ice Full Indication	: Yes
No of Pieces Per Cycle	: 91
Refrigerant	: R600A
Vesicant	: C5H10
Voltage	: 110V / 50 Hz
Water Input	: Through Tap or Water Bottle upto 3.5 Ltrs
Weight in Kgs	: 8.4 Kgs
Capacity (Per Day)	: 14 Kgs
Dimension in Inches (L X W X H)	: 23X23X31

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.