

## Ice Cube Machine Bullet Shape 800kg

Rs. 724000 (GST Extra)

Looking for a powerful ice solution for your business? Look no further than the Ice Cube Machine Bullet Shape 800kg from Cookkart. This high-capacity machine is designed to produce a whopping 800kg of bullet-shaped ice cubes, perfect for keeping your beverages chilled and refreshing.

With its compact size and efficient performance, this ice machine is a must-have for restaurants, bars, hotels, and more. Say goodbye to running out of ice during peak hours and impress your customers with a constant supply of ice cubes.

The Ice Cube Machine Bullet Shape 800kg is built to last, ensuring durability and reliability for your business needs. Invest in this top-of-the-line machine from Cookkart and take your ice production to the next level. Order now and elevate your customer experience with ice that packs a powerful punch!



### Technical Specifications

Batch Capacity	: 492 Ice Cubes / Batch
Dimension in MM (L X W X H)	: 1600X900X840
Ice Cube Shape	: Bullet
Power	: 4.4 Kw
Power Consumption	: 105.6 Units per Day
Storage Capacity	: 200 Kgs
Weight in Kgs	: 400 Kgs
Capacity (Per Day)	: 800 Kgs per Day
Material	: Stainless Steel 304 Grade

### 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.