

Reach In Freezer 600Ltr 304 SS

Rs. 102900 (GST Extra)

Enhance your commercial kitchen with the Cookkart Reach In Freezer 600Ltr 304 SS, a powerhouse of storage and chilling capabilities. Crafted from durable 304 stainless steel, this freezer is built to withstand the demands of a busy kitchen environment. With a spacious 600-liter capacity, you can keep a wide variety of ingredients and products at their optimal temperature. Say goodbye to storage woes and hello to efficiency and organization with this top-of-the-line freezer. Elevate your culinary operations with Cookkart's Reach In Freezer and experience the convenience and quality that only the best equipment can deliver.



Technical Specifications

Compressor : Secop Cooling Unit : Built-In

Dimension in MM (L X W X H): 680x810x2010 mm

Door opening style : Hinged
Door Type : Solid

Grade : AISI 304 Stainless Steel

Model : GN600BTM

No. of Doors : 2 No. of sections : 1

Operating Temperature : -22 to -15 °C

Power Supply : 230 Volts

Refrigerant : C15CL/R404

Capacity : 600 liters

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.

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