

Reach in Freezer 1200Ltr 304 SS**Rs. 130000 (GST Extra)**

Introducing the Cookkart Reach-in Freezer 1200Ltr crafted from durable 304 stainless steel! This commercial-grade freezer is designed to meet the demands of busy kitchens, ensuring efficient storage and preservation of your food items. The 1200Ltr capacity provides ample space for your ingredients, frozen foods, and perishable goods, allowing you to stay organized and optimize your kitchen workflow.

With its sleek stainless steel construction, this Reach-in Freezer not only exudes a professional look but also offers enhanced durability and hygiene. The sturdy build guarantees long-lasting performance, making it a reliable investment for your food service establishment.

Enhance your kitchen's efficiency and storage capabilities with the Cookkart Reach-in Freezer 1200Ltr 304 SS. Say goodbye to storage woes and elevate your culinary operations with this high-quality freezer that combines functionality, durability, and style seamlessly. Upgrade your kitchen equipment today and experience the convenience and reliability that Cookkart brings to the table!

**Technical Specifications**

Compressor	: Secop
Cooling Unit	: Built-In
Dimension in MM (L X W X H)	: 1340x810x2010 mm
Door Type	: Solid
Grade	: AISI 304 Stainless Steel
Model	: GN1200BTM
No. of Doors	: 4
Operating Temperature	: -22 to -18 °C
Power Supply	: 230 Volts
Refrigerant	: C15CL/R404
Capacity	: 1200 ltrs

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.