

Reach in Freezer 600ltr 201 SS**Rs. 78700 (GST Extra)**

Introducing the Cookkart Reach-in Freezer 600ltr 201 SS - the ultimate solution for your commercial cooling needs. This industrial-grade freezer ensures optimal storage space with its generous 600-liter capacity, constructed from durable 201 stainless steel for long-lasting performance.

Keep your ingredients fresh, frozen, and easily accessible with the Cookkart Reach-in Freezer. Ideal for restaurants, catering businesses, and food service establishments, this freezer maximizes efficiency and organization in your kitchen space.

Equipped with advanced features and a sleek design, this freezer is a must-have for any professional kitchen. Say goodbye to food wastage and hello to increased productivity with the Cookkart Reach-in Freezer 600ltr 201 SS. Upgrade your kitchen today and experience the power of superior refrigeration technology!

**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 201 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.