

Vertical Freezer 151 Litres

Rs. 50150 (GST Extra)

Introducing the Cookkart Vertical Freezer 151 Litres - the powerhouse solution for all your freezing needs! This state-of-the-art freezer is designed to provide maximum storage capacity while saving space in your kitchen. With a generous 151 litres of storage space, you can keep all your frozen goods organized and easily accessible.

This Vertical Freezer is equipped with advanced features to ensure optimal performance, including energy-efficient cooling technology and a durable construction for long-lasting durability. Whether you're a busy restaurant looking to streamline your operations or a home chef who loves to stock up on frozen goodies, this freezer is a reliable companion that won't disappoint.



Say goodbye to food wastage and hello to convenience with the Cookkart Vertical Freezer 151 Litres. Upgrade your freezing experience today and enjoy the benefits of efficient storage in style. Order now and take the first step towards a more organized and efficient kitchen!

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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