

## **Glass Top Chest Freezer 450 Ltrs**

Rs. 50700 Rs. [] 47,000 (GST Extra)

Upgrade your commercial kitchen with the Cookkart Glass Top Chest Freezer 450 Ltrs, a must-have appliance for preserving your ingredients in style and convenience. This spacious 450-liter freezer offers ample storage capacity to keep your food items fresh and organized. The sleek glass top design not only enhances the aesthetics of your kitchen but also provides easy visibility and access to your stored goods. With its durable construction and energy-efficient performance, this freezer ensures reliable functionality and cost savings. Elevate your food storage game with the Cookkart Glass Top Chest Freezer 450 Ltrs - the perfect blend of style and functionality for your business.



## **Technical Specifications**

Defrost : Manual
Dimensions W x D x H (inches) : 52\*29\*39

Gross Volume (Litres) : 450 Lock : Yes No. of Baskets : 4 No. of Lids / Doors : 2 Power (W) : 380 : R290 Refrigerant Temperature range (in °C) : ≤-20°C Wheels / Castors : Yes

## **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.