

## **Glass Top Chest Freezer 440 Ltrs**

Rs. 60400 Rs. [] 56,000 (GST Extra)

Upgrade your commercial kitchen with the Cookkart Glass Top Chest Freezer 440 Ltrs. This top-of-the-line freezer offers superior storage capacity of 440 liters, perfect for storing a wide range of frozen goods. The durable glass top provides a sleek and professional look, while the efficient cooling system ensures your products remain fresh for longer periods. With its spacious interior and energy-efficient design, this freezer is a powerhouse for any food service establishment. Invest in the Cookkart Glass Top Chest Freezer 440 Ltrs and take your kitchen operations to the next level!



## **Technical Specifications**

Defrost : Manual Dimensions W x D x H (inches) : 50\*27\*34

Gross Volume (Litres) : 420 Lock : Yes

No. of Baskets : 4 (2 standard + 2 QDI)

No. of Lids / Doors : 2

Power (W) : 276

Refrigerant : R134a

Temperature range (in °C) :  $\leq$ -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.