

2 Door Static Reach In Refrigerator 600 Ltrs

Rs. 113400 Rs. [] 105,000 (GST Extra)

Introducing the Cookkart 2 Door Static Reach In Refrigerator 600 Ltrs - the ultimate solution for preserving your perishable goods with precision and efficiency. This commercial refrigerator is designed to meet the demands of busy kitchens, restaurants, and food establishments, offering a spacious 600 liters of storage capacity across two sturdy doors.

Keep your ingredients fresh, cool, and easily accessible with this high-performance refrigerator, featuring static cooling technology to ensure consistent temperature control. The durable construction and sleek design make it a reliable and stylish addition to any professional kitchen.



Experience the power of convenience and reliability with the Cookkart 2 Door Static Reach In Refrigerator – your go-to appliance for maximizing productivity and maintaining quality in your culinary endeavors. Upgrade your refrigeration game today with Cookkart!

Technical Specifications

Cooling System : Static with fan Dimension W x D x H (mm) : 680x710x2010

Input Power (W) : 185

Internal Dimensions : 564x582x1394 Model : STF 600 TNM

Net Weight (Kg) : 115

No. of Door / Drawers : 2

Refrigerant : R290

Temperature range (in °C) : 2 ~ 10

Volume (L) : 600

No. of Shelves : 3

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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