

2 Door Static Reach In Freezer 600 Ltrs

Rs. 124200 Rs. [] 115,000

(GST Extra)

Introducing the Cookkart 2 Door Static Reach In Freezer 600 Ltrs - the ultimate solution for your commercial freezing needs. This high-performance freezer offers a spacious 600 liters capacity, ensuring ample storage for all your perishable items. With its static cooling system, your products are kept at the perfect temperature to preserve their freshness and quality.

Designed for efficiency and durability, this freezer is equipped with 2 sturdy doors for easy access and organization. The sleek design and compact footprint make it a versatile addition to any commercial kitchen or food establishment.



Say goodbye to space constraints and hello to seamless storage with the Cookkart 2 Door Static Reach In Freezer 600 Ltrs. Invest in this powerhouse appliance today and elevate your freezing capabilities to new heights. Order now and experience the convenience and reliability of Cookkart products.

Technical Specifications

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

Input Power (W) : 435

Internal Dimensions : 564x582x1394 Model : STF 600 BTM

Net Weight (Kg) : 155

No. of Door / Drawers : 2

Refrigerant : R290

Temperature range (in °C) : -15 ~ -20

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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