

## 4 Door Static Reach In Refrigerator 1200 Ltrs

Rs. 172800 Rs. [] 160,000 (GST Extra)

Upgrade your commercial kitchen with the Cookkart 4 Door Static Reach In Refrigerator 1200 Ltrs, a high-performance refrigeration solution designed for maximum efficiency and storage capacity. With a generous 1200 liters of space, this refrigerator provides ample room to keep all your ingredients fresh and organized.

Equipped with powerful cooling technology, this refrigerator ensures consistent temperatures to preserve the quality of your perishable goods. The 4-door design allows for easy access to your supplies, making it a convenient and timesaving addition to any busy kitchen.



Ideal for restaurants, hotels, catering businesses, and more, the Cookkart 4 Door Static Reach In Refrigerator is built to withstand the demands of a commercial environment. Its durable construction and reliable performance make it a long-lasting investment for your food service establishment.

Enhance your kitchen operations and preserve your ingredients with the Cookkart 4 Door Static Reach In Refrigerator 1200 Ltrs. Elevate your refrigeration game with this top-of-the-line appliance that combines functionality, efficiency, and quality in one sleek package. Order yours today and experience the power of superior refrigeration technology.

## **Technical Specifications**

Cooling System : Static with fan Dimension W x D x H (mm) : 1200x700x1950

Input Power (W) : 400

Internal Dimensions : 1100x540x1380 Model : STF 1210 TNM

Net Weight (Kg) : 115

No. of Door / Drawers : 4

Refrigerant : R134a

Temperature range (in °C) : 2 ~ 10

Volume (L) : 1210

No. of Shelves : 6



## **Application**

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing quests 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.