

## 2 Door Ventilated Reach In Freezer 600 Ltrs

Rs. 140400 Rs. [] 130,000

(GST Extra)

Upgrade your commercial kitchen with the Cookkart 2 Door Ventilated Reach In Freezer 600 Ltrs. This high-performance freezer boasts a spacious 600-liter capacity, providing ample storage space for all your frozen goods. Designed for efficiency and reliability, this freezer features a ventilated cooling system to ensure uniform temperature distribution, keeping your ingredients fresh and properly preserved.

With two durable doors, accessing your stored items is a breeze, making meal prep more efficient than ever. The sleek design of this freezer will elevate the aesthetic of your kitchen while its power-packed performance ensures optimal functionality. Invest in the Cookkart 2 Door Ventilated Reach In Freezer 600 Ltrs and take your culinary creations to the next level.



## **Technical Specifications**

Cooling System : Ventilated
Dimension W x D x H (mm) : 680x710x2010

Input Power (W) : 615

Model : G 600 BTM

Net Weight (Kg) : 126

No. of Door / Drawers : 2

Refrigerant : R290

Temperature range (in °C) : -18 ~ -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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