

4 Door Ventilated Reach In Refrigerator 1200 Ltrs

Rs. 147800 (GST Extra)

Introducing the ultimate solution for commercial refrigeration - the Cookkart 4 Door Ventilated Reach In Refrigerator boasting a spacious 1200 Ltrs capacity. Keep your ingredients fresh and organized with this top-of-the-line refrigerator designed to meet the demanding needs of professional kitchens. With its efficient ventilation system, you can rest assured that your perishables will stay at their optimal temperature for longer periods. Say goodbye to food spoilage and hello to increased productivity! Upgrade your kitchen arsenal with Cookkart and elevate your culinary game to new heights. Order now and revolutionize the way you store and preserve your precious ingredients!



Technical Specifications

Cooling System	: Ventilated
Dimension W x D x H (mm)	: 1340x710x2010
Input Power (W)	: 465
Model	: G 1200 TNM
Net Weight (Kg)	: 152
No. of Door / Drawers	: 4
Refrigerant	: R 134a
Temperature range (in °C)	: 2 ~ 10
Volume (L)	: 1200
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 guests to dip various treats in cascading melted chocolate.
- 2. Wedding Reception:** 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.