

4 Door Ventilated Reach In Freezer 1200 Ltrs

Rs. 199800 Rs. [] 185,000 (GST Extra)

Enhance the efficiency of your commercial kitchen with the Cookkart 4 Door Ventilated Reach In Freezer 1200 Ltrs. This powerhouse of a freezer is designed to meet the demands of busy establishments, offering a spacious 1200 liters of storage capacity across four convenient doors. With its ventilated design, this freezer ensures uniform cooling and preservation of your ingredients at optimal temperatures. Say goodbye to food waste and hello to increased productivity with this reliable and durable freezer. Invest in the Cookkart 4 Door Ventilated Reach In Freezer 1200 Ltrs today and experience unmatched performance in your kitchen.



Technical Specifications

Cooling System : Ventilated

Dimension W x D x H (mm) : 1340x710x2010

Input Power (W) : 580

Model : G 1200 BTM

Net Weight (Kg) : 161 No. of Door / Drawers : 4 Refrigerant : R 404a Temperature range (in °C) : -18 \sim -20 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 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.