

## 2 Door Reach In Refrigerator 680 Ltrs with SS 304 inside

Rs. 135000 Rs. [] 125,000 (GST Extra)

Introducing Cookkart's 2 Door Reach In Refrigerator - the ultimate solution for all your commercial refrigeration needs. With an impressive capacity of 680 liters, this refrigerator is designed to keep your ingredients fresh and organized at all times.

Crafted with premium quality stainless steel 304 inside, this refrigerator offers unmatched durability and hygiene standards. The sleek design and spacious storage compartments ensure easy access to your items, making it a must-have appliance for any professional kitchen.



Experience the power of superior refrigeration performance with Cookkart's 2 Door Reach In Refrigerator. Upgrade your kitchen today and elevate your cooking experience to new heights!

## **Technical Specifications**

Cooling System : Ventilated
Dimension W x D x H (mm) : 680x810x2010

GN Compatibility : GN 2/1 Input Power (W) : 210

Internal Dimensions : 564x682x1394 Model : GN 680 TNM

Net Weight (Kg) : 115

No. of Door / Drawers : 2

Refrigerant : R290

Temperature range (in °C) :  $2 \sim 10$ Volume (L) : 680

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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