

2 Door Reach In Freezer 680 Ltrs with SS 304 inside

Rs. 156600 Rs. [] 145,000 (GST Extra)

Introducing the Cookkart 2 Door Reach In Freezer 680 Ltrs, designed with premium stainless steel (SS 304) interior to provide durability and efficiency in commercial kitchen environments. This powerful freezer offers ample storage space to keep your items frozen at the perfect temperature, ensuring long-lasting freshness and quality. With a spacious 680 liters capacity, this freezer is ideal for restaurants, cafes, and other food establishments looking to optimize their storage capabilities. Upgrade your kitchen with the Cookkart 2 Door Reach In Freezer and experience top-of-the-line performance that enhances productivity and preserves your ingredients flawlessly.



Technical Specifications

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

GN Compatibility : GN 2/1 Input Power (W) : 465

Internal Dimensions : 564x682x1394 Model : GN 680 BTM

Net Weight (Kg) : 126

No. of Door / Drawers : 2

Refrigerant : R290

Temperature range (in °C) : -18 ~ -20

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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