

## 4 Door Reach In Refrigerator 1340 Ltrs with SS 304 inside

**Rs. 186600 (GST Extra)**

Upgrade your commercial kitchen with the Cookkart 4 Door Reach In Refrigerator boasting a generous capacity of 1340 liters. Crafted with durable SS 304 inside, this refrigerator is built to withstand the rigors of a bustling kitchen environment. Keep your ingredients fresh and organized with this reliable and spacious refrigeration unit. Elevate your food storage game with this high-performance appliance designed to meet the demands of a professional kitchen. Make a smart investment in your culinary business with the Cookkart 4 Door Reach In Refrigerator today!



### Technical Specifications

Cooling System	: Ventilated
Dimension W x D x H (mm)	: 1340x810x2010
GN Compatibility	: GN 2/1
Input Power (W)	: 430
Internal Dimensions	: 1224x682x1394
Model	: GN 1340 TNM
Net Weight (Kg)	: 167
No. of Door / Drawers	: 4
Refrigerant	: R290
Temperature range (in °C)	: 2 ~ 10
Volume (L)	: 1340
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.