

4 Door Reach In Refrigerator 1340 Ltrs with SS 304 inside

Rs. 205200 Rs. [] 190,000 (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) : $2 \sim 10$ 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 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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