

4 Door Reach In Freezer 1340 Ltrs with SS 304 inside**Rs. 171700 (GST Extra)**

Upgrade your commercial kitchen with the Cookkart 4 Door Reach In Freezer 1340 Ltrs, featuring a durable interior made of premium SS 304 stainless steel. This powerhouse appliance offers ample storage space to keep your ingredients fresh and easily accessible. With a generous capacity of 1340 liters, this freezer is designed to meet the needs of busy kitchens and food establishments. Invest in the Cookkart 4 Door Reach In Freezer for top-notch durability, efficiency, and performance that will elevate your culinary operations to the next level.

**Technical Specifications**

Cooling System	: Ventilated
Dimension W x D x H (mm)	: 1340x810x2010
GN Compatibility	: GN 2/1
Input Power (W)	: 730
Internal Dimensions	: 1224x682x1394
Model	: GN 1340 BTM
Net Weight (Kg)	: 177
No. of Door / Drawers	: 4
Refrigerant	: R290
Temperature range (in °C)	: -18 ~ -20
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.

- 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.