

2 Door Refrigerated Preparation Counter 8 x GN 1/3 pans

Rs. 172800 Rs. [] 160,000 (GST Extra)

Upgrade your kitchen with the Cookkart 2 Door Refrigerated Preparation Counter, equipped with 8 x GN 1/3 pans for ultimate organization and efficiency. This powerful appliance combines sleek design with high functionality to streamline your food preparation process. Keep your ingredients fresh and easily accessible with its spacious refrigerated compartments. Elevate your culinary experience and create mouth-watering dishes with ease using this premium refrigerated preparation counter from Cookkart.



Technical Specifications

Cooling System : Ventilated

Dimension W x D x H (mm) : 1510x800x1085

Input Power (W) : 340

Internal Dimensions (WxDxH) mm : 1052x630x560 Model : SH 2000/800 (New)

Net Weight (Kg) : 138

No. of Door / Drawers : 2

Refrigerant : R290

Temperature range (in °C) : -2 ~ +8

Volume (L) : 390

No. of Shelves : 2

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.