

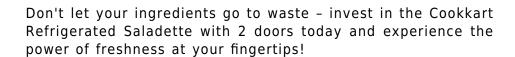
Refrigerated Saladette with 2 doors

Rs. 86400 Rs. [] 80,000

(GST Extra)

Introducing the Cookkart Refrigerated Saladette with 2 doors - the ultimate kitchen companion for storing and showcasing your fresh ingredients! This sleek and efficient refrigeration solution is designed to keep your salads, dressings, and toppings crisp and cool at all times. With its spacious interior and dual doors, you can easily organize and access your ingredients with ease.

Say goodbye to wilted produce and hello to freshness that lasts longer. The Cookkart Refrigerated Saladette is not just a refrigerator, it's a powerhouse of preservation, ensuring that your ingredients remain at their peak quality for longer periods. Whether you're a seasoned chef or a food enthusiast, this refrigerated saladette is a must-have for any kitchen looking to elevate their culinary creations.





Cooling System : Static with fan Dimension W x D x H (mm) : 900x700x876

GN Compatibility : GN 1/1 Shelf per door

Input Power (W) : 170

Internal Dimensions (WxDxH) mm: 830x595x455

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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