

## Refrigerated Saladette with 3 doors

Rs. 124200-Rs. [] 115,000

(GST Extra)

Enhance your commercial kitchen efficiency and food storage capabilities with the Cookkart Refrigerated Saladette featuring 3 spacious doors. Keep your fresh ingredients impeccably organized and preserved at optimal temperatures with this top-of-the-line refrigeration solution. This sleek and reliable saladette is designed to streamline food preparation and ensure food safety standards are met. Elevate your culinary operations with the Cookkart Refrigerated Saladette - the epitome of functionality, quality, and performance. Experience unparalleled efficiency and convenience in your kitchen with this must-have equipment. Order now and revolutionize your food storage process!



## **Technical Specifications**

Cooling System : Static

Dimension W x D x H (mm) : 1365x700x875

GN Compatibility : GN 1/1 Shelf per door

Input Power (W) : 435

Internal Dimensions (WxDxH) mm : 1295x595x500 Model : S 903 (New)

Net Weight (Kg) : 104

No. of Door / Drawers : 3

Refrigerant : R290

Temperature range (in °C) :  $+2 \sim +10$ 

Volume (L) : 368 No. of Shelves : 3

## **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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in