

2 Door Undercounter Preparation Table 7 x GN 1/6 cold pans

Rs. 124600 (GST Extra)

Discover the ultimate solution for maximizing your kitchen's efficiency with the Cookkart 2 Door Undercounter Preparation Table. This robust and compact 7 x GN 1/6 cold pan unit is designed to elevate your food preparation processes. Crafted for versatility and convenience, this undercounter table allows you to organize ingredients effortlessly while saving valuable space. With its durable construction and sleek design, this preparation table is a powerhouse in any commercial kitchen setting. Upgrade your operations today with the Cookkart 2 Door Undercounter Preparation Table and experience seamless workflow like never before!



Technical Specifications

Cooling System	: Ventilated
Dimension W x D x H (mm)	: 1360x700x810
GN Compatibility	: 7 x GN1/6 Pan
Input Power (W)	: 270
Model	: GN 2100 Coldpan
Net Weight (Kg)	: 108
No. of Door / Drawers	: 2
Refrigerant	: R290
Temperature range (in °C)	: -2 ~ +8
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 Reception:** 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.