

2 Door Static Undercounter Refrigerator

Rs. 99300 Rs. [] 92,000 (GST Extra)

Enhance your commercial kitchen efficiency with the Cookkart 2 Door Static Undercounter Refrigerator. This powerful appliance is designed to optimize your storage space while keeping your ingredients fresh and easily accessible. The dual doors provide ample storage capacity, while the static cooling system ensures consistent temperature control. Say goodbye to clutter and food spoilage with this durable and reliable undercounter refrigerator. Upgrade your kitchen today with the Cookkart 2 Door Static Undercounter Refrigerator and take your culinary creations to the next level!



Technical Specifications

Cooling System : Static with fan Dimension W x D x H (mm) : 1360x600x850

Input Power (W) : 255

Internal Dimensions (WxDxH) mm: 799x480x564 Model: STF 2101 TN

Net Weight (Kg) : 89

No. of Door / Drawers : 2

Refrigerant : R290

Temperature range (in °C) : 2 ~ 10

Volume (L) : 228

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.