

3 Door Static Undercounter Refrigerator

Rs. 124200 Rs. [] 115,000

(GST Extra)

Looking for a high-performance refrigeration solution for your commercial kitchen? Look no further than the Cookkart 3 Door Static Undercounter Refrigerator. This sleek and efficient refrigerator is designed to meet the demands of busy food service establishments, providing ample storage space for your perishable items.

With three spacious doors, this undercounter refrigerator offers easy access to your ingredients while saving valuable kitchen space. The static cooling system ensures reliable temperature regulation, keeping your food fresh and flavorful for longer periods.

Equipped with sturdy construction and a sleek design, the Cookkart 3 Door Static Undercounter Refrigerator is built to withstand the rigors of a busy kitchen environment. Whether you run a restaurant, cafe, or catering service, this refrigerator will be a valuable addition to your kitchen equipment lineup.

Upgrade your kitchen efficiency and storage capacity with the Cookkart 3 Door Static Undercounter Refrigerator. Invest in quality, durability, and performance today!



Cooling System : Static with fan Dimension W x D x H (mm) : 1800x600x800

Input Power (W) : 400

Internal Dimensions (WxDxH) mm : 1400x529x582 Model : STF 3101 TN (New)

Net Weight (Kg) : 107

No. of Door / Drawers : 3

Refrigerant : R134a

Temperature range (in °C) : $2 \sim 10$ Volume (L) : 340

No. of Shelves : 6

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





- 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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