

## **3 Door Undercounter Refrigerator**

Rs. 131700 Rs. [] 122,000 (GST Extra)

Unlock the ultimate efficiency in your commercial kitchen with the Cookkart 3 Door Undercounter Refrigerator. This powerhouse appliance is designed to keep your ingredients fresh and easily accessible, maximizing productivity and organization in your workspace. Boasting a spacious interior and sleek design, this refrigerator offers the perfect balance of storage capacity and compact footprint. Say goodbye to food spoilage and hello to unrivaled convenience with the Cookkart 3 Door Undercounter Refrigerator. Elevate your kitchen operations today!



## **Technical Specifications**

Cooling System : Ventilated
Dimension W x D x H (mm) : 1795x600x860

Input Power (W) : 275

Internal Dimensions (WxDxH) mm : 1337x430x560 Model : G 3100 TN (New)

Net Weight (Kg) : 127

No. of Door / Drawers : 3

Refrigerant : R600a

Temperature range (in °C) :  $2 \sim 10$ Volume (L) : 339

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.