

2 Door Undercounter Freezer

Rs. 126900 (GST Extra)

Transform your kitchen with the Cookkart 2 Door Undercounter Freezer, the ultimate solution for maximizing storage space without compromising on performance. This premium freezer is designed to provide efficient cooling and organization for your commercial kitchen, ensuring that your ingredients stay fresh and easily accessible. With its sleek and durable construction, this freezer is built to withstand the demands of a busy kitchen environment. Elevate your food storage game with the Cookkart 2 Door Undercounter Freezer - where innovation meets reliability. Upgrade your kitchen arsenal today!



Technical Specifications

Cooling System	: Ventilated
Dimension W x D x H (mm)	: 1360x600x850
Input Power (W)	: 520
Internal Dimensions (WxDxH) mm	: 799x480x564
Model	: G 2100 BT
Net Weight (Kg)	: 107
No. of Door / Drawers	: 2
Refrigerant	: R290
Temperature range (in °C)	: -18 ~ -20
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.