

2 Door Undercounter Refrigerator with SS 304 inside

Rs. 106000 (GST Extra)

Introducing the Cookkart 2 Door Undercounter Refrigerator with premium SS 304 interior - the epitome of efficiency and style in commercial refrigeration! This sleek and powerful refrigerator is engineered to keep your ingredients fresh and preserved in top condition. Crafted with durable stainless steel material, this refrigerator is not only reliable but also exudes a professional appearance that will enhance the aesthetics of your kitchen space.



With its spacious 2-door design, you have ample storage capacity to keep all your perishables organized and easily accessible. From fresh produce to beverages, this undercounter refrigerator is versatile and convenient for busy kitchens.

Equip your establishment with the Cookkart 2 Door Undercounter Refrigerator and experience the perfect blend of functionality and sophistication. Upgrade your kitchen today with this premium refrigerator that promises top-tier performance and durability.

Technical Specifications

| | |
|--------------------------------|----------------|
| Cooling System | : Ventilated |
| Dimension W x D x H (mm) | : 1360x700x860 |
| GN Compatibility | : GN1/1 |
| Input Power (W) | : 275 |
| Internal Dimensions (WxDxH) mm | : 902x530x560 |
| Model | : GN 2100 TN |
| Net Weight (Kg) | : 92 |
| No. of Door / Drawers | : 2 |
| Refrigerant | : R600a |
| Temperature range (in °C) | : 2 ~ 10 |
| Volume (L) | : 282 |
| 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.