

2 Door Undercounter Freezer with SS 304 inside

Rs. 145800 **Rs. ₹ 135,000**
(GST Extra)

Introducing the Cookkart 2 Door Undercounter Freezer with SS 304 Inside - the ultimate solution for your commercial kitchen storage needs! Crafted with high-quality stainless steel 304 interior, this undercounter freezer is designed to provide durability and reliability in demanding environments.

With its efficient 2-door design, you can easily organize and access a wide range of perishable items while optimizing space in your kitchen. This freezer is ideal for restaurants, cafes, bakeries, and other food establishments looking to maximize storage capacity while maintaining food quality.

Equipped with advanced cooling technology, this freezer ensures consistent temperatures to keep your ingredients fresh and your products preserved for longer periods. Say goodbye to food wastage and hello to increased efficiency with the Cookkart 2 Door Undercounter Freezer!

Upgrade your kitchen storage capabilities today with this powerhouse appliance from Cookkart. Invest in quality, durability, and performance with the Cookkart 2 Door Undercounter Freezer - your ultimate kitchen companion!



Technical Specifications

Cooling System	: Ventilated
Dimension W x D x H (mm)	: 1360x700x850
GN Compatibility	: GN1/1
Input Power (W)	: 520
Internal Dimensions (WxDxH) mm	: 799x580x564
Model	: GN 2100 BT
Net Weight (Kg)	: 107
No. of Door / Drawers	: 2
Refrigerant	: R290
Temperature range (in °C)	: -18 ~ -20
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.