

## Wine Cooler 19 bottles

Rs. 42100 Rs. [] 39,000

(GST Extra)

Introducing the Cookkart Wine Cooler 19 bottles - the ultimate solution to preserve and showcase your prized wine collection in style. With its sleek design and advanced cooling technology, this wine cooler is a must-have for wine enthusiasts and collectors alike.

Keep your favorite wines at the perfect serving temperature, ready to be enjoyed at a moment's notice. The Cookkart Wine Cooler 19 bottles features a spacious interior that can accommodate up to 19 bottles, allowing you to store and organize your collection with ease.



Experience the convenience of adjustable temperature settings, UV-protected glass door, and whisper-quiet operation, ensuring that your wines are kept in optimal conditions at all times. Whether you are a novice wine lover or a seasoned connoisseur, this wine cooler is a statement piece that embodies elegance and sophistication.

Elevate your wine storage experience with the Cookkart Wine Cooler 19 bottles - because every bottle deserves to be cherished. Upgrade your wine collection today and impress your guests with perfectly chilled wines served straight from this premium wine cooler.

## **Technical Specifications**

Bottle Storage (0.75 ltr) : 19
Cabinet Case & Interior : Black
Digital Temperature Indicator : Yes

Dimension W x D x H (mm) : 495x450x670

Door Handle : Steel

Glass Door : 2 layered tempered brown

Lighting under each shelf : Blue LED

Lock : No

No. of beech wood shelves : Sliding x 5

Power (W) : 60w
Refrigerant : R 600a
Storage Volume (litres) : 65
Temperature range (in °C) : 5-20°C



Temperature Zones : Single

## **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.