

## Dual Temperature Zone Wine Cooler 30 bottles

**Rs. 61200 (GST Extra)**

Introducing the Cookkart Dual Temperature Zone Wine Cooler, the ultimate storage solution for wine enthusiasts and connoisseurs. This sleek and stylish wine cooler is designed to accommodate up to 30 bottles, allowing you to showcase and preserve your prized wine collection in style.

With dual temperature zones, you can store both red and white wines at their optimal serving temperatures, ensuring that every bottle is perfectly chilled and ready to be enjoyed. The advanced cooling technology of this wine cooler provides precise temperature control, safeguarding the flavor and quality of your wines.

The Cookkart Dual Temperature Zone Wine Cooler combines functionality with elegance, featuring a modern design that will enhance any space. Whether you are a casual wine drinker or a serious collector, this wine cooler is a must-have addition to your home or establishment.

Elevate your wine storage experience with the Cookkart Dual Temperature Zone Wine Cooler and treat yourself to the luxury of perfectly chilled wines anytime. Order yours today and raise a toast to exceptional taste and style!



### Technical Specifications

Bottle Storage (0.75 ltr)	: Upper Zone - 15, Lower Zone - 15
Cabinet Case & Interior	: Black
Digital Temperature Indicator	: Yes
Dimension W x D x H (mm)	: 380*660*860
Door Handle	: Steel
Glass Door	: 2 layered tempered brown
Lighting under each shelf	: Blue LED
Lock	: Yes
No. of beech wood shelves	: Sliding x 6
Power (W)	: 190w
Refrigerant	: R 600a
Storage Volume (litres)	: 93
Temperature range (in °C)	: Upper Zone 5-15°C, Lower Zone 7-18°C
Temperature Zones	: Dual

- 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 Reception:** 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.