

Dual Temperature Zone Wine Cooler 30 bottles

Rs. ~~68000~~ Rs. ₹ 63,000
(GST Extra)

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



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.