

Dual Temperature Zone Slim Wine Cooler 54 bottles

Rs. 151200 Rs. ☐ 140,000 (GST Extra)

Enhance your wine collection with the sleek and sophisticated Dual Temperature Zone Slim Wine Cooler from Cookkart. This premium-quality wine cooler is designed to cater to the needs of wine enthusiasts by providing optimal storage conditions for up to 54 bottles. With its dual temperature zones, you can store red and white wines at their ideal temperatures simultaneously.

Crafted for both functionality and style, this wine cooler features a slim and space-saving design that will elevate the look of any kitchen or wine cellar. The advanced cooling technology ensures that your wines are kept at the perfect serving temperature, allowing you to enjoy every sip to the fullest.

Invest in the Dual Temperature Zone Slim Wine Cooler from Cookkart today and take your wine experience to the next level. Whether you are a connoisseur or simply enjoy a glass of wine at the end of a long day, this wine cooler is a must-have addition to your home. Elevate your wine storage with Cookkart - where quality meets elegance.



Bottle Storage (0.75 ltr) : Upper Zone - 27; Lower Zone - 27

Cabinet Case & Interior : Black Digital Temperature Indicator: Yes

Dimension W x D x H (mm) : 595x397x1820

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 : R 600a

Storage Volume (litres) : 93

Temperature range (in °C) : Upper Zone 5-15°C; Lower Zone 7-18°C

Temperature Zones : Dual

Application

Refrigerant





- 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.