

Multideck Chiller 565 Litres

Rs. 250800 (GST Extra)

Enhance your food storage with the Cookkart Multideck Chiller 565 Litres - a powerhouse of refrigeration perfect for preserving your ingredients in optimum conditions. This spacious chiller provides ample room to organize and showcase your products, ensuring they stay fresh and at their best for longer periods. The sleek design and advanced features make it an ideal choice for businesses looking to elevate their storage capabilities. Invest in the Cookkart Multideck Chiller and experience superior refrigeration that will help you stay ahead of the competition. Elevate your food storage game today!



Technical Specifications

Capacity (in Ltrs)	: 565L
Dimension W x D x H (mm)	: 1310x660x2000
Power	: 1300W
Rated Current	: 10.5A
Refrigerant	: R290a
Shelves	: 4
Temperature (in °C)	: +2 ~ +8

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 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.