

Blast Chiller & Freezer 10 Trays

Rs. 320900 (GST Extra)

Discover the ultimate solution for rapid and efficient cooling with the Cookkart Blast Chiller & Freezer 10 Trays. This powerhouse appliance is a must-have for any professional kitchen looking to elevate their food preservation capabilities. With its advanced technology and spacious 10 tray capacity, this blast chiller and freezer delivers unmatched performance, ensuring your food stays fresh and flavorful for longer periods. Say goodbye to food waste and hello to precision cooling with the Cookkart Blast Chiller & Freezer 10 Trays. Invest in excellence and take your kitchen to the next level!



Technical Specifications

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|--------------------------|-----------------------------------|
| Chilling Capacity | : +70°C to +3°C 40kgs in 90mins |
| Cooling System | : Ventilated |
| Dimension W x D x H (mm) | : 800*800*1520 |
| Freezing Capacity | : +70°C to -18°C 28kgs in 240mins |
| Input Power (Watts) | : 1500 |
| Model | : BCF-10 |
| No Of Shelves | : 10 |
| Pan Support | : GN 1/1 & EN 400 x 600 |
| Refrigerant | : R404a |

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.