

## **Back Bar Chiller 100 Litres**

Rs. 56100 Rs. [] 52,000

(GST Extra)

Upgrade your bar experience with the Cookkart Back Bar Chiller 100 Litres! This premium refrigeration unit is designed to keep your beverages at the perfect serving temperature, ensuring a refreshing and enjoyable drink for your customers. The spacious 100 litres capacity allows you to store a wide range of drinks, while the efficient cooling system guarantees quick chilling. Say goodbye to warm drinks and hello to icy cold refreshments with the Cookkart Back Bar Chiller 100 Litres. Elevate your bar service and impress your guests with this powerful and reliable chiller!



## **Technical Specifications**

Defrost : Automatic

Dimension W x D x H (mm) : 600\*505\*880

Gross Volume (Litres) : 100 Interior Light : Yes : Yes Lock No Of Shelves : 2 No. of Doors : 1 Power (Watts) : 250 Refrigerant : R 134a Temperature Range : 2-10°C Wheels / Castors : No

## **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.