

Wine Cooler 100 bottles Dual Temperature

Rs. 118000 (GST Extra)

Introducing the ultimate Wine Cooler for wine enthusiasts - the Cookkart Wine Cooler 100 bottles Dual Temperature! This sleek and stylish wine storage solution is designed to cater to connoisseurs who seek the perfect balance of form and function. With the capacity to store up to 100 bottles, this wine cooler offers separate dual temperature zones that ensure each bottle is preserved at its optimal temperature. Whether you are a budding wine collector or a seasoned sommelier, this Wine Cooler is a must-have addition to your home or business. Elevate your wine storage experience with Cookkart and indulge in the luxury of perfectly chilled wines at your fingertips.



Technical Specifications

Bottle Storage (0.75 ltr)	: Upper Zone 44, Lower Zone 56
Cabinet Case & Interior	: Black
Digital Temperature Indicator	: Yes
Dimension W x D x H (mm)	: 598*685*1403
Door Handle	: Steel
Glass Door	: 2 layered tempered brown
Lighting under each shelf	: Blue LED
Lock	: Yes
No. of beech wood shelves	: Sliding x 9 + Display x 1
Power	: 200w
Refrigerant	: R 600a
Storage Volume (litres)	: 308
Temperature Range	: 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 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.