

Back Bar Chiller 200 Litres

Rs. 58300 (GST Extra)

Upgrade your bar with the Cookkart Back Bar Chiller 200 Litres, the perfect balance of style and functionality. This sleek and durable chiller is designed to keep your beverages icy cold, ensuring your guests enjoy a refreshing drink every time. With a generous 200 litre capacity, you'll have ample storage space for all your bottles and cans. The advanced cooling technology guarantees rapid chilling, while the energy efficient design helps you save on energy costs. Elevate your bar experience with the Cookkart Back Bar Chiller - a must-have for any modern establishment looking to impress. Order now and take your bar to the next level!



Technical Specifications

Defrost	: Automatic
Dimension W x D x H (mm)	: 900*505*880
Gross Volume (Litres)	: 200
Interior Light	: Yes
Lock	: Yes
No Of Shelves	: 2
No. of Doors	: 2
Power (Watts)	: 280
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.