

Back Bar Chiller 300 Litres

Rs. 78800 Rs. [] 73,000

(GST Extra)

Introducing the Cookkart Back Bar Chiller 300 Litres - the ultimate solution to keeping your beverages icy cold and ready for serving! This top-of-the-line bar chiller boasts a generous 300 litres capacity, ensuring you never run out of storage space for your drinks. With its sleek design and premium construction, this chiller is a must-have for bars, restaurants, and any hospitality establishment looking to elevate their beverage service game.

Equipped with powerful cooling technology, the Cookkart Back Bar Chiller guarantees rapid cooling and consistent temperature maintenance, preserving the quality and taste of your drinks. Its energy-efficient operation helps you save on utility costs while keeping your beverages at the perfect serving temperature.

Whether you're serving up refreshing cocktails, chilled beers, or a variety of beverages, this 300 litres back bar chiller from Cookkart is the ideal companion for all your refrigeration needs. Invest in the Cookkart Back Bar Chiller 300 Litres today and experience the convenience and reliability that this premium appliance brings to your establishment!



Technical Specifications

Defrost : Automatic
Dimension W x D x H (mm) : 1335*505*880

Gross Volume (Litres) : 300 Interior Light : Yes : Yes Lock No Of Shelves : 2 No. of Doors : 3 Power (Watts) : 350 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



- 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.

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