

## **Back Bar Chiller 200 Litres Stainless Steel**

Rs. 77700 Rs. [] 72,000 (GST Extra)

Enhance the efficiency of your commercial kitchen with the Cookkart Back Bar Chiller 200 Litres Stainless Steel. This premium stainless steel chiller is designed to keep your beverages at the perfect temperature, ensuring optimal taste and customer satisfaction. With a generous capacity of 200 litres, this chiller is perfect for busy restaurants, bars, and cafes. Its sleek and durable stainless steel construction exudes modernity and reliability. Invest in the Cookkart Back Bar Chiller for a high-performance solution that will elevate your beverage service 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 : Yes Lock No Of Shelves : 2 : 2 No. of Doors 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.