

Single Lid 2 in 1 Chest Freezer/Cooler 102 Ltrs 5 Star Energy Rated

~~Rs. 16710~~ **Rs. ₹ 15,880**
(GST Extra)

Introducing the Single Lid 2 in 1 Chest Freezer/Cooler by Cookkart, your ultimate solution for efficient cooling and storage. With a generous capacity of 102 liters, this appliance is designed to meet all your refrigeration needs with ease. Boasting a 5-star energy rating, it combines power and eco-friendliness to provide top-notch performance while keeping energy costs low. Whether you want to chill beverages or freeze fresh produce, this versatile chest freezer/cooler offers the perfect solution. Upgrade your kitchen with this high-quality appliance from Cookkart and enjoy the benefits of advanced cooling technology.



Technical Specifications

Certification	: BEE
Defrost	: Manual
Dimensions in MM (WxDxH)	: 543x575x875
Gross Volume (Litres)	: 102
Lock	: Yes
No. of Baskets	: 1
No. of Lids / Doors	: 1
Power (Watts)	: 70
Refrigerant	: R600a
Star Rating	: 5
Temperature Range (°C)	: ≤-20°C
Wheels / Castors	: Yes

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.