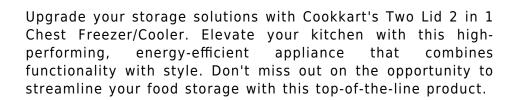


Two Lid 2 in 1 Chest Freezer/Cooler 383 Ltrs 5 Star Energy Rated

Rs. 50700 Rs. [] 46,990 (GST Extra)

Discover the ultimate convenience and versatility with the Two Lid 2 in 1 Chest Freezer/Cooler from Cookkart. With a generous capacity of 383 liters, this appliance is a powerhouse of storage space for all your perishables. Boasting a coveted 5 Star Energy Rating, it ensures optimal efficiency while keeping your items fresh and chilled.

This multifunctional chest freezer/cooler is designed for optimal performance and convenience. Its dual-lid design allows for easy access and organization of your items. Whether you are storing frozen foods or chilling beverages, this appliance is built to meet your needs.





Technical Specifications

Certification : BEE
Defrost : Manual

Dimensions in MM (WxDxH): 1405x745x905

Gross Volume (Litres) : 439 Lock : Yes

Model : HFC-500DM5

No. of Baskets : 1
No. of Lids / Doors : 2
Power (Watts) : 380
Refrigerant : R290
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



- 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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