

Two Lid 2 in 1 Chest Freezer/Cooler 524 Ltrs 5 Star Energy Rated

Rs. 37380 Rs. [] 35,520 (GST Extra)

Introducing the Two Lid 2 in 1 Chest Freezer/Cooler by Cookkart, a game-changer in food preservation technology. With a generous capacity of 524 liters, this appliance is designed to meet your storage needs with ease.

Boasting a coveted 5-star energy rating, this chest freezer/cooler is not only powerful but also energy-efficient, helping you save on electricity costs while keeping your items fresh and cool. Whether you're storing frozen goods or beverages, this versatile appliance can handle it all.

The dual-lid design of this freezer/cooler ensures easy access and efficient organization of your items. Say goodbye to cluttered spaces and hello to a well-organized storage solution that maximizes convenience.

Upgrade your commercial kitchen or food establishment with the Cookkart Two Lid 2 in 1 Chest Freezer/Cooler and experience unrivaled performance, efficiency, and convenience. Invest in excellence today!



Certification : BEE
Defrost : Manual

Dimensions in MM (WxDxH): 1645x745x905

Gross Volume (Litres) : 524 Lock : Yes

Model : HFC-588DM5

No. of Baskets : 1

No. of Lids / Doors : 2

Power (Watts) : 380

Refrigerant : R290

Star Rating : 5

Temperature Range (°C) : \leq -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 quests 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.