

Two Lid Milk / Bottle Chiller with stainless steel interiors

Rs. 29710 Rs. 28,230 (GST Extra)

Introducing the Two Lid Milk/Bottle Chiller from Cookkart, the ultimate solution for keeping your beverages refreshingly cold! This sleek chiller features stainless steel interiors that ensure durability and hygiene. With its innovative design and efficient cooling capability, you can trust this chiller to preserve the freshness of your milk or bottled drinks. Elevate your kitchen or bar setup with this premium appliance that combines style and functionality seamlessly. Bring home the Two Lid Milk/Bottle Chiller today and experience the epitome of cool sophistication!



Technical Specifications

Defrost : Manual Gross Volume (Litres) : 360 Lock : Yes : 2 No. of Lids / Doors Power (Watts) : 233 : R134a Refrigerant Temperature Range (°C) : 2~10°C Wheels / Castors : Yes

Dimension in Inches (L X W X H): 50*26*33

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.