

2 Door Refrigerated Prep Counter suitable for 5 x GN 1/6 pans with insulated lids

Rs. ~~78010~~ - Rs. ₹ 74,110
(GST Extra)

Upgrade your kitchen with the Cookkart 2 Door Refrigerated Prep Counter, a powerhouse of efficiency and innovation. This premium prep counter is built to accommodate 5 x GN 1/6 pans with insulated lids, allowing you to store and organize your ingredients with ease. Designed for maximum convenience and performance, this refrigerated prep counter ensures that your culinary creations stay fresh and at the perfect temperature. Equip your kitchen with the best - order the Cookkart 2 Door Refrigerated Prep Counter today and elevate your food preparation experience to a whole new level!



Technical Specifications

Cooling System	: Static
Dimensions in MM (WxDxH)	: 900x700x970
GN Compatibility	: GN 1/1 Shelf per door
Input Power (W)	: 300
Internal Dimensions (WxDxH) mm	: 830x595x510
Model	: PS 200 Premia
No Of Doors	: 2
No Of Shelves	: 4
Refrigerant	: R134a
Temperature Range (°C)	: +2 ~ +10
Volume (Litres)	: 240
Weight in Kgs	: 68

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.