

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

~~Rs. 124200~~ **Rs. ₹ 115,000**
(GST Extra)

Technical Specifications

Cooling System	: Static with fan
Dimensions in MM (WxDxH)	: 1365x700x970
GN Compatibility	: GN 1/1 Shelf per door
Input Power (W)	: 240
Internal Dimensions (WxDxH) mm	: 1295x595x455
Model	: PS 300 Premia
No Of Doors	: 3
No Of Shelves	: 3
Refrigerant	: R290
Temperature Range (°C)	: +2 ~ +8
Volume (Litres)	: 392
Weight in Kgs	: 104



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.