

## Drop in Static Cold Well - (3 x GN 1/1)

Rs. 106900-Rs. [] 99,000

(GST Extra)

Enhance your food service speed and efficiency with Cookkart's Drop in Static Cold Well - (3 x GN 1/1). This high-performance unit is designed to keep your ingredients fresh and chilled, ensuring optimal taste and quality in every dish. With its sleek design and durable construction, this Cold Well is perfect for busy commercial kitchens looking to elevate their food presentation. Say goodbye to food spoilage and hello to superior freshness with this must-have addition to your kitchen arsenal. Upgrade your culinary game with Cookkart today!



## **Technical Specifications**

Dimensions in MM (WxDxH) : 1102x678x536

GN Compatibility :  $3 \times GN1/1$ 

Input Power (W) : 250

Internal Dimensions (WxDxH) mm: 994x570x175

Model : GN-3C Power Supply : 220V/50Hz Temperature Range (°C) :  $+2 \sim +8$ 

Weight in Kgs : 38

## **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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in