

Convertible Refrigerated Single Drawer 55 Itrs

Rs. 162000-Rs. 🛘 150,000

(GST Extra)

Enhance your kitchen storage capabilities with the Convertible Refrigerated Single Drawer 55 ltrs from Cookkart. This innovative appliance offers a versatile solution to keep your ingredients fresh and organized. With a spacious 55 liters capacity, this drawer provides ample room for your perishables, ensuring they stay cold and ready for use at all times.

The Convertible Refrigerated Single Drawer is a game-changer for efficiency and convenience in your kitchen. Its sleek design and compact size make it perfect for any culinary space, from bustling restaurants to cozy home kitchens. The adjustable temperature settings allow you to customize the chilling level to suit your specific needs, while the efficient cooling system ensures quick and even distribution of cold air.

Invest in the Convertible Refrigerated Single Drawer 55 Itrs from Cookkart and elevate your food storage experience to new heights. Say goodbye to food waste and hello to freshness and organization. Don't miss out on this must-have addition to your kitchen arsenal. Order yours today and experience the difference firsthand!



Technical Specifications

Cooling System : Ventilated Dimensions in MM (WxDxH) : $905 \times 700 \times 600$

Input Power (W) : 240

Internal Dimensions (WxDxH) mm: 675×565×205

Model : CRD-1
No Of Doors : 1
No Of Shelves : 2
Refrigerant : R290

Temperature Range (°C) : $2 \sim 8/-18 \sim -22$

Volume (Litres) : 55 Weight in Kgs : 72

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.

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