

Convertible Refrigerated Double Drawer 111 Ltrs

~~Rs. 232200~~ **Rs. ₹ 215,000**
(GST Extra)

Introducing the Convertible Refrigerated Double Drawer 111 Ltrs by Cookkart, a game-changer for your kitchen appliances collection. This innovative and versatile unit packs a powerful punch with its dual-drawer design, providing ample storage space for your perishables, all while keeping them perfectly chilled and fresh.

Crafted with precision and durability in mind, this Convertible Refrigerated Double Drawer is a must-have for commercial kitchens, food trucks, cafes, and more. Its 111 Ltrs capacity ensures you never run out of space, while its convertible feature allows you to customize the temperature settings based on your specific needs.

Say goodbye to food spoilage and hello to efficiency with Cookkart's Convertible Refrigerated Double Drawer. Elevate your kitchen game and streamline your workflow with this top-of-the-line appliance. Invest in quality, invest in Cookkart.



Technical Specifications

Cooling System	: Ventilated
Dimensions in MM (WxDxH)	: 905×700×865
Input Power (W)	: 460
Internal Dimensions (WxDxH) mm	: 675×565×470
Model	: CRD-2
No Of Doors	: 2
No Of Shelves	: 4
Refrigerant	: R290
Temperature Range (°C)	: 2 ~ 8/-18 ~ -22
Volume (Litres)	: 111
Weight in Kgs	: 113

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.