

## Convertible Freezer / Cooler 209Ltr Rockwell

**Rs. 29700 ~~Rs.~~ ₹ 28,200**  
(GST Extra)

Introducing the Cookkart Convertible Freezer / Cooler 209Ltr Rockwell, a versatile and powerful appliance designed to meet all your refrigeration needs. This high-quality unit seamlessly transitions between a freezer and a cooler, providing the ultimate convenience for commercial kitchens and businesses.

With a generous capacity of 209 liters, the Rockwell Convertible Freezer / Cooler offers ample storage space for a variety of perishable items. Its durable construction ensures long-lasting performance, while the convertible feature allows you to easily adapt to changing storage requirements.

Equipped with advanced technology, this freezer/cooler combination is energy-efficient and reliable, keeping your products fresh and at the perfect temperature. Whether you need to freeze or chill, the Rockwell Convertible Freezer / Cooler delivers exceptional performance every time.

Upgrade your refrigeration capabilities with the Cookkart Convertible Freezer / Cooler 209Ltr Rockwell and experience the power of versatility in your kitchen. Invest in this top-of-the-line appliance today and take your refrigeration game to the next level!



### Technical Specifications

Capacity (in Ltrs)	: 205 Litres
Dimension in MM (H X W X D)	: 900x850x735mm
Inner & Outer body Material	: Corrosion Resistant Prepainted Galvanised Steel sheet
Insulation	: 90mm High Density PUF CFC Free
No. of Baskets	: 1
No. of Doors	: 1
Refrigerant	: R-134a
Temperature Range	: -23°C to +8°C
Voltage	: Single Phase 190-254V, AC, 50Hz

### 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.