

## Convertible Freezer / Cooler 315Ltr Rockwell

~~Rs. 35000~~ **Rs. ₹ 33,200**  
(GST Extra)

Introducing the incredibly versatile Convertible Freezer/Cooler 315Ltr Rockwell from Cookkart! This cutting-edge appliance is designed to provide unmatched convenience and functionality for your commercial kitchen or storage needs. With a generous capacity of 315 liters, the Convertible Freezer/Cooler allows you to easily switch between freezing and cooling modes, depending on your requirements.

Equipped with advanced features and a robust construction, this Rockwell appliance ensures efficient temperature management to keep your perishables fresh and your beverages icy cold. Its compact yet spacious design makes it a perfect fit for restaurants, cafes, convenience stores, and more.

Experience the ultimate flexibility and performance with the Convertible Freezer/Cooler 315Ltr Rockwell from Cookkart. Upgrade your kitchen equipment today and elevate your culinary experience with this powerhouse appliance!



### Technical Specifications

|                             |   |
|-----------------------------|---|
| Capacity (in Ltrs)          | : 310 Litres  |
| Dimension in MM (H X W X D) | : 900x1145x735mm  |
| 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 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.