

Convertible Freezer / Cooler 416Ltr Rockwell

Rs. 43500 **Rs. ₹ 41,300**
(GST Extra)

Introducing the Convertible Freezer / Cooler 416Ltr Rockwell from Cookkart! This powerful and versatile appliance is a game-changer for any commercial kitchen or food establishment. With a generous capacity of 416 liters, the Rockwell Convertible Freezer / Cooler offers ample space to store and preserve your perishable goods.

Equipped with innovative technology, this appliance allows you to easily switch between freezer and cooler modes to suit your specific needs. The Rockwell Convertible Freezer / Cooler is designed to provide optimal cooling performance, ensuring that your ingredients and food items stay fresh for longer periods.

With its rugged build and robust features, this appliance is built to withstand the demands of a busy kitchen environment. The sleek design and efficient cooling system make it a standout addition to any professional kitchen setup.

Upgrade your kitchen with the Cookkart Convertible Freezer / Cooler 416Ltr Rockwell and experience the convenience and reliability it has to offer. Say goodbye to food spoilage and hello to efficient food preservation with this exceptional appliance. Elevate your food storage game today!



Technical Specifications

Capacity (in Ltrs)	: 410 Litres
Dimension in MM (H X W X D)	: 900x1452x735mm
Inner & Outer body Material	: Corrosion Resistant Prepainted Galvanised Steel sheet
Insulation	: 90mm High Density PUF CFC Free
No. of Baskets	: 1
No. of Doors	: 2
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.