

## Convertible Freezer / Cooler 750Ltr Rockwell

Rs. 71100-Rs. [] 67,500

(GST Extra)

Introducing the Convertible Freezer / Cooler 750Ltr Rockwell from Cookkart - the ultimate solution for all your refrigeration needs! This versatile appliance is perfect for commercial kitchens, restaurants, and food establishments looking to maximize storage space. With a large capacity of 750 liters, this Convertible Freezer / Cooler by Rockwell offers ample room to store a wide range of perishable goods and beverages.



Equipped with advanced cooling technology, this unit can easily convert from a freezer to a cooler, providing you with the flexibility to adjust based on your specific requirements. The durable construction and reliable performance make it a must-have for any busy kitchen environment.

Say goodbye to storage woes and hello to convenience with the Convertible Freezer / Cooler 750Ltr Rockwell by Cookkart. Invest in this powerhouse appliance today and elevate your food storage game to new heights!

## **Technical Specifications**

Capacity (in Ltrs) : 750 Litres

Dimension in MM (H X W X D) : 960x1848x857mm

Inner & Outer body Material : Corrosion Resistant Prepainted Galvanised Steel sheet

Insulation : 90mm high-density PUF

No. of Baskets : 0
No. of Doors : 3

Refrigerant : R- 134a

Temperature Range : -25°C to +8°C Voltage : 230V-50Hz-1PH

## **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.