

Curved Glass Freezer With LED 318Ltr Rockwell

~~Rs. 45300~~ **Rs. ₹ 43,000**
(GST Extra)

Upgrade your commercial kitchen with the Cookkart Curved Glass Freezer with LED 318Ltr Rockwell. This sleek and modern freezer is designed for maximum efficiency and style. The curved glass design not only enhances the aesthetic appeal of your space but also offers a clear view of your products, making it easier to organize and showcase your items. The energy-efficient LED lighting adds a touch of elegance while ensuring optimal visibility.

With a generous capacity of 318 liters, this freezer provides ample storage space for your perishable goods, keeping them fresh and readily accessible. The Rockwell compressor offers reliable performance, keeping your products at the ideal temperature at all times. Whether you run a restaurant, cafe, or any food service establishment, this freezer is a must-have for preserving your inventory and attracting customers.

Invest in the Cookkart Curved Glass Freezer with LED 318Ltr Rockwell and take your business to the next level. Maximize efficiency, optimize presentation, and elevate your kitchen with this powerful appliance.



Technical Specifications

Capacity (in Ltrs)	: 285 LITRES
Dimension in MM (H X W X D)	: 912x1145x680mm
Inner & Outer body Material	: Corrosion Resistant Prepainted Galvanised Steel sheet
Insulation	: 90mm High Density PUF CFC Free
No. of Baskets	: 2
No. of Doors	: Sliding
Refrigerant	: R-134a
Temperature Range	: -18°C to -21°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.