

Flat Glass Freezer 236Ltr Rockwell

Rs. 29900 ~~Rs. ₹ 28,400~~
(GST Extra)

Introducing the Cookkart Flat Glass Freezer 236Ltr Rockwell – the ultimate solution for your freezing needs! This high-quality freezer combines sleek design with powerful performance to give you the perfect cooling companion for your kitchen or commercial space.

With a generous 236Ltr capacity, the Cookkart Flat Glass Freezer Rockwell provides ample storage space for all your frozen goods. Its flat glass top not only adds a touch of sophistication to your space but also allows for easy visibility and access to your items.



Equipped with the latest technology, this freezer ensures quick and efficient cooling, keeping your products fresher for longer. Say goodbye to freezer burn and hello to optimal preservation with the Cookkart Flat Glass Freezer Rockwell.

Invest in superior quality and reliability with Cookkart, your trusted partner in professional refrigeration solutions. Upgrade your freezing experience today with the Cookkart Flat Glass Freezer 236Ltr Rockwell!

Technical Specifications

Capacity (in Ltrs)	: 225 Litres
Dimension in MM (H X W X D)	: 895x832x624mm
Inner & Outer body Material	: Corrosion Resistant Prepainted Galvanised Steel sheet
Insulation	: 60mm High Density PUF CFC Free
No. of Baskets	: 2
No. of Doors	: Sliding
Refrigerant	:
Temperature Range	: -21°C to -18°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.