

Flat Glass Freezer 346Ltr Rockwell

Rs. 34000 ~~Rs. 32,300~~
(GST Extra)

Introducing the Cookkart Flat Glass Freezer 346Ltr Rockwell - a powerhouse of storage and cooling performance for your commercial kitchen! This sleek and spacious freezer boasts a generous 346L capacity, perfect for storing a wide array of perishable goods while keeping them fresh and at optimal temperatures.

Crafted with high-quality flat glass, the Rockwell freezer not only adds a touch of modern elegance to your kitchen decor, but also ensures durability and easy maintenance. Its efficient cooling system guarantees rapid freezing and uniform temperature distribution, preserving the quality of your food items for longer periods.

Equipped with advanced features and a user-friendly design, the Cookkart Flat Glass Freezer 346Ltr Rockwell is a must-have for any professional kitchen looking to streamline operations and enhance storage capabilities. Elevate your culinary workspace with this reliable and high-performance freezer today!



Technical Specifications

Capacity (in Ltrs)	: 330 Litres
Dimension in MM (H X W X D)	: 895x1120x624mm
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.