

Flat Glass Freezer 453Ltr Rockwell

~~Rs. 41,000~~ **Rs. ₹ 38,900**
(GST Extra)

Introducing the Flat Glass Freezer 453Ltr Rockwell from Cookkart - a game changer for your commercial refrigeration needs! This top-of-the-line freezer is designed to elevate your kitchen storage capabilities with its spacious 453Ltr capacity. The sleek flat glass exterior exudes elegance and professionalism, making it a perfect addition to any busy kitchen or food establishment.



Equipped with cutting-edge technology, the Rockwell Flat Glass Freezer ensures efficient and uniform cooling to keep your ingredients fresh and ready for use at any moment. Its durable construction and reliable performance guarantee long-lasting functionality, saving you both time and money in the long run.

Say goodbye to clutter and disorganization in your kitchen - the Flat Glass Freezer 453Ltr Rockwell is here to streamline your operations and elevate your culinary creations. Invest in this powerhouse appliance today and experience the convenience and efficiency it brings to your cooking space. Choose Cookkart for quality, reliability, and innovation in commercial refrigeration solutions!

Technical Specifications

Capacity (in Ltrs)	: 435 Litres
Dimension in MM (H X W X D)	: 895x1402x624mm
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.