

Hard Top Eutectic Freezer 209Ltr Rockwell

Rs. 39000 **Rs. ₹ 37,000**
(GST Extra)

Upgrade your commercial kitchen with the premium and powerful Hard Top Eutectic Freezer 209Ltr Rockwell from Cookkart. This robust freezer is designed to keep your ingredients fresh and at their optimal temperature for longer periods, ensuring maximum taste and quality. With a spacious 209Ltr capacity, you will have ample storage space for all your frozen goods. The Rockwell technology guarantees reliable and consistent cooling performance, making it the perfect choice for busy kitchens. Invest in the superior quality and efficiency of the Hard Top Eutectic Freezer 209Ltr Rockwell to take your food preservation to the next level. Elevate your kitchen operations with Cookkart!



Technical Specifications

Capacity (in Ltrs)	: 209 Litres
Dimension in MM (H X W X D)	: 900x850x735mm
Inner & Outer body Material	: Corrosion Resistant Prepainted Galvanised Steel sheet
Insulation	: 90mm High Density PUF CFC Free
No. of Baskets	: 1
No. of Doors	: 1
Refrigerant	: R-134a
Temperature Range	: -18°C to -23°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.