

Hard Top Eutectic Freezer 315Ltr Two Door Rockwell

Rs. ~~46700~~ Rs. ₹ 44,300
(GST Extra)

Introducing the Hard Top Eutectic Freezer 315Ltr Two Door Rockwell from Cookkart - the ultimate solution for your commercial freezing needs!

Designed for optimal performance and durability, this freezer boasts a spacious 315-liter capacity to accommodate a wide range of frozen goods. With two durable doors, you can easily access your stock while ensuring maximum insulation to retain the ideal temperature.

The Rockwell technology used in this freezer guarantees efficient cooling and consistent freezing, making it a reliable choice for busy commercial kitchens. Whether you need to store ice creams, frozen foods, or beverages, this freezer is up to the task.

Invest in the Hard Top Eutectic Freezer 315Ltr Two Door Rockwell from Cookkart and elevate your freezing capabilities to new heights! Don't compromise on quality - choose Cookkart for top-notch commercial kitchen equipment.



Technical Specifications

Capacity (in Ltrs)	: 315 Litres
Dimension in MM (H X W X D)	: 900x1145x735 mm
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 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.