

## Hard Top Eutectic Freezer 315Ltr Two Door Rockwell

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

### 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.