

Hard Top Eutectic Freezer 523Ltr Rockwell

Rs. 61200 ~~Rs. 58,100~~
(GST Extra)

Introducing the Hard Top Eutectic Freezer 523Ltr Rockwell by Cookkart - the ultimate solution for your freezing needs! This commercial-grade freezer is designed to provide maximum durability and efficiency for your business. With a generous capacity of 523 liters, you can store a wide range of frozen goods with ease.

The Rockwell Hard Top Eutectic Freezer is built to last, ensuring long-lasting performance and reliability. Its hard top design offers superior insulation, resulting in energy efficiency and cost savings. This freezer is perfect for restaurants, cafes, and other food establishments looking to keep their products fresh and frozen.

Equipped with advanced eutectic technology, this freezer maintains a consistent temperature throughout, guaranteeing optimal storage conditions for your items. Its robust construction and powerful cooling capabilities make it the ideal choice for preserving perishable goods.

Invest in the Cookkart Hard Top Eutectic Freezer 523Ltr Rockwell today and experience the perfect blend of functionality, durability, and efficiency for your business. Upgrade your freezing capabilities with this top-of-the-line freezer and take your operations to the next level!



Technical Specifications

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| Capacity (in Ltrs) | : 523 Litres |
| Dimension in MM (H X W X D) | : 900x1720x735mm |
| Inner & Outer body Material | : Corrosion Resistant Prepainted Galvanised Steel sheet |
| Insulation | : 90mm High Density PUF CFC Free |
| No. of Baskets | : 1 |
| No. of Doors | : 2 |
| 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.