

## Deep Freezer Hardtop 101Ltr Rockwell

**Rs. 20600 ~~Rs.~~ ₹ 19,500**  
(GST Extra)

Introducing the Deep Freezer Hardtop 101Ltr Rockwell from Cookkart, the ultimate solution for all your commercial freezing needs. This high-performance deep freezer combines reliability and durability, ensuring your ingredients stay fresh and frozen at optimal temperatures.

With a spacious 101-liter capacity, the Rockwell Deep Freezer allows you to store a large amount of food items efficiently. Its hardtop design provides extra protection and insulation, keeping your inventory secure and well-preserved. Whether you are managing a bustling restaurant kitchen or a busy catering service, this freezer is designed to meet your demands with ease.

The Rockwell Deep Freezer is equipped with advanced features to maintain consistent temperatures and energy efficiency. Its robust construction and Rockwell compressor ensure long-lasting performance, making it a valuable asset for your food business.

Experience the power of reliable freezing technology with the Deep Freezer Hardtop 101Ltr Rockwell from Cookkart. Upgrade your commercial kitchen equipment today and stay ahead of the competition!



### Technical Specifications

Capacity (in Ltrs)	: 115 Litres
Dimension in MM (H X W X D)	: 888x627x583mm
Inner & Outer body Material	: Corrosion Resistant Prepainted Galvanised Steel sheet
Insulation	: 60mm 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

**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.