

Deep Freezer Hardtop 236Ltr Rockwell

Rs. 25800 ~~Rs. 24,500~~
(GST Extra)

Introducing the Cookkart Deep Freezer Hardtop 236Ltr Rockwell - a robust and dependable cold storage solution designed to meet the demands of commercial kitchens and food establishments. This heavy-duty freezer is engineered to ensure optimum performance and durability, making it the ideal choice for preserving your perishable ingredients and frozen goods.

With a spacious capacity of 236 liters, the Cookkart Deep Freezer Hardtop Rockwell provides ample storage space while maintaining a compact footprint. Its hardtop design adds an extra layer of protection and insulation, keeping your items frozen at the perfect temperature for extended periods.

Whether you run a bustling restaurant, a busy food service establishment, or a thriving catering business, this deep freezer is a must-have appliance to streamline your operations and ensure the freshness of your ingredients. Invest in the Cookkart Deep Freezer Hardtop 236Ltr Rockwell today and experience unparalleled reliability and performance in preserving your valuable inventory.

Enhance efficiency, optimize storage, and elevate your kitchen capabilities with the Cookkart Deep Freezer Hardtop 236Ltr Rockwell - the ultimate cold storage solution for your culinary needs. Order now and revolutionize the way you preserve and store your frozen goods!



Technical Specifications

Capacity (in Ltrs)	: 230 Litres
Dimension in MM (H X W X D)	: 940x832x666mm
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	: -23°C to +8°C
Voltage	: Single Phase 190-254V, AC, 50HZ

- 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.