

Deep Freezer Hardtop 346Ltr Two Door Rockwell

Rs. 31800 **Rs. ₹ 30,200**
(GST Extra)

Introducing the Cookkart Deep Freezer Hardtop 346Ltr Two Door Rockwell - the ultimate solution for your commercial refrigeration needs. This high-performance deep freezer is designed to provide unparalleled storage capacity and temperature control for your food items.

With a spacious 346-liter capacity and two convenient doors, the Cookkart Deep Freezer allows you to organize and store a variety of products with ease. The durable hardtop construction ensures long-lasting durability, while the Rockwell technology guarantees optimum cooling performance.

Designed for efficiency and reliability, this Deep Freezer is perfect for restaurants, hotels, and other commercial establishments that require a dependable refrigeration solution. Invest in the Cookkart Deep Freezer Hardtop 346Ltr Two Door Rockwell and elevate your storage capabilities today!



Technical Specifications

Capacity (in Ltrs)	: 335 Litres
Dimension in MM (H X W X D)	: 940x1120x666mm
Inner & Outer body Material	: Corrosion Resistant Prepainted Galvanised Steel sheet
Insulation	: 60mm High Density PUF CFC Free
No. of Baskets	: 1
No. of Doors	: 2
Refrigerant	: R-134a
Temperature Range	: -23°C to +8°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 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.