

Deep Freezer Hardtop 563Ltr Rockwell

Rs. 39500 **Rs. ₹ 37,500**
(GST Extra)

Keep your perishable goods fresh for longer with the Cookkart Deep Freezer Hardtop 563Ltr Rockwell. This robust and reliable deep freezer is designed to meet your commercial freezing needs with ease. The spacious 563-liter capacity ensures ample storage space, while the hardtop construction provides durability and security. Whether you are running a restaurant, bakery, or grocery store, this deep freezer is a powerhouse that will rock your business operations. Invest in the Cookkart Deep Freezer Hardtop 563Ltr Rockwell today and experience the power of long-lasting freshness and efficiency.



Technical Specifications

Capacity (in Ltrs)	: 550 Litres
Dimension in MM (H X W X D)	: 940x1692x666mm
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.

- 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.