

## Convertible Freezer / Cooler 106Ltr Western

**Rs. 17400** **Rs. ₹ 16,500**  
(GST Extra)

Introducing the revolutionary Convertible Freezer/Cooler 106Ltr Western by Cookkart - the ultimate solution for all your refrigeration needs! This versatile appliance is designed to provide both freezing and cooling functions, allowing you to easily switch between settings based on your specific requirements.

With a generous capacity of 106 liters, this Convertible Freezer/Cooler offers ample space to store a wide variety of perishable items, making it perfect for both residential and commercial use. Its Western design features a sleek and modern aesthetic that will complement any décor.

Equipped with advanced technology, this appliance ensures quick and efficient cooling/freezing, helping to preserve the freshness and quality of your food products. The robust construction guarantees durability and longevity, making it a smart investment for your kitchen.

Upgrade your refrigeration game with the Cookkart Convertible Freezer/Cooler 106Ltr Western and experience the convenience and versatility it brings to your daily life. Order yours today and take your refrigeration experience to the next level!



### Technical Specifications

Cooler Application	: < 10.0°C
Energy Rating	: 4 Star
External Dimensions W x D x H (mm)	: 635 (W) x 540 (D) x 885 (H)
Freezer Application	: < - 17.0°C
Gross Volume	: 106 Liters
No. of Baskets	: 1
Temperature Range (°C)	:

### 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.