

Convertible Freezer / Cooler 190Ltr Western

~~Rs. 22300~~ **Rs. ₹ 21,200**
(GST Extra)

Introducing the ultimate solution for all your cooling needs - the Convertible Freezer/Cooler 190Ltr Western from Cookkart! This versatile and innovative appliance allows you to easily switch between freezer and cooler modes, giving you the flexibility to store a wide range of foods and beverages.

With a spacious 190-liter capacity, this freezer/cooler is perfect for both commercial and residential use. Whether you need to keep your products frozen or chilled, this unit has got you covered. The Western design ensures durability and efficiency, making it a reliable addition to any kitchen or storage space.

Experience the convenience and power of the Convertible Freezer/Cooler 190Ltr Western from Cookkart today. Say goodbye to storage woes and hello to unmatched performance and reliability. Upgrade your cooling game with this top-of-the-line appliance that is sure to exceed your expectations.



Technical Specifications

Cooler Application	: < 10.0°C
Energy Rating	: 2 Star
External Dimensions W x D x H (mm)	: 760 (W) x 695 (D) x 840 (H)
Freezer Application	: < - 17.0°C
Gross Volume	: 190 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.