

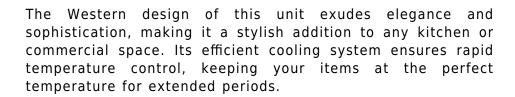
## Convertible Freezer / Cooler 220Ltr Western

Rs. 20200-Rs. [] 19,200

(GST Extra)

Introducing the Convertible Freezer/Cooler 220Ltr Western by Cookkart, the ultimate solution for versatile food storage needs! This high-performance appliance seamlessly transitions from a freezer to a cooler, providing you with the flexibility to store a variety of perishable items with ease.

Designed to meet the demands of modern kitchens, this Convertible Freezer/Cooler boasts a spacious 220Ltr capacity, allowing you to stock up on all your favorite ingredients and beverages without compromising on freshness. Whether you need to chill beverages for a gathering or freeze ingredients for meal prep, this appliance has you covered.



Experience the convenience and functionality of the Convertible Freezer/Cooler 220Ltr Western by Cookkart. Upgrade your food storage game and elevate your culinary experience today!



Cooler : < 10.0°C

Energy Rating : 4

External Dimensions W x D x H (mm) : 933 (W) x 612 (D) x 890 (H)

Freezer : < - 17.0°C Gross Volume : 220 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.

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