

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.

The Western design of this unit exudes elegance and sophistication, making it a stylish addition to any kitchen or commercial space. Its efficient cooling system ensures rapid temperature control, keeping your items at the perfect temperature for extended periods.

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!



Technical Specifications

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.