

Convertible Freezer / Cooler 224Ltr Western

~~Rs. 21600~~ **Rs. ₹ 20,500**
(GST Extra)

Unleash the ultimate cooling versatility with the Convertible Freezer/Cooler 224Ltr from Cookkart. This sleek and high-performance appliance offers a generous 224L capacity, giving you ample space to store a variety of perishables with ease. The innovative design allows you to effortlessly switch between freezer and cooler modes, adapting to your changing needs with a simple flick of a switch.

Experience superior cooling power and efficiency, ensuring your items remain fresh and preserved for longer durations. Whether you're looking to keep your beverages chilled or freeze your favorite foods, this Convertible Freezer/Cooler is the perfect solution for any home or commercial space.

Invest in the Cookkart Convertible Freezer/Cooler 224Ltr Western today and elevate your cooling experience to new heights. Embrace the convenience, flexibility, and reliability that comes with this cutting-edge appliance, providing you with the ultimate cooling solution for all your needs. Don't settle for ordinary cooling options when you can have extraordinary performance at your fingertips. Upgrade to Cookkart and conquer your cooling challenges effortlessly!



Technical Specifications

Cooler Application	: < 10.0°C
Energy Rating	: 4
External Dimensions W x D x H (mm)	: 933 (W) x 612 (D) x 890 (H)
Freezer Application	: < - 17.0°C
Gross Volume	: 224 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 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.

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.