

Convertible Freezer / Cooler 301Ltr Western

Rs. 24600 **Rs. ₹ 23,400**
(GST Extra)

Introducing the Cookkart Convertible Freezer / Cooler 301Ltr Western - the ultimate solution for all your refrigeration needs! This versatile appliance boasts a generous capacity of 301 liters, allowing you to store and maintain the freshness of a wide variety of food items with ease.

Designed for maximum convenience, this convertible freezer/cooler offers the flexibility to switch between freezer and cooler modes as per your requirements. Its Western design exudes style and functionality, making it a perfect addition to any kitchen or commercial space.

With advanced features and robust construction, this appliance ensures efficient cooling performance to keep your perishables fresh for longer periods. Whether you are a professional chef, a food enthusiast, or a business owner, the Cookkart Convertible Freezer / Cooler 301Ltr Western is a must-have for enhancing your food storage capabilities.

Experience the power of versatility and reliability with Cookkart - your trusted partner in refrigeration solutions. Upgrade your kitchen setup today with this premium appliance and elevate your culinary experience to the next level!

Technical Specifications

Cooler Application	: < 10.0°C
Energy Rating	: 3
External Dimensions W x D x H (mm)	: 1060 (W) x 695 (D) x 840 (H)
Freezer Application	: < - 17.0°C
Gross Volume	: 301 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.