

Convertible Freezer / Cooler 282Ltr Western

Rs. 28500 **Rs. ₹ 27,100**
(GST Extra)

Introducing the Convertible Freezer/Cooler 282Ltr Western by Cookkart - the ultimate solution for versatile cooling needs! This high-capacity appliance seamlessly switches between freezer and cooler modes, providing optimal storage for your perishable goods. Say goodbye to storage limitations with this 282-liter powerhouse that combines functionality and style effortlessly. Whether you require deep freezing or chilling, this Convertible Freezer/Cooler from Cookkart has got you covered. Elevate your refrigeration game with this must-have appliance that ensures freshness and convenience at every turn. Get yours today and revolutionize the way you store and preserve your food items!



Technical Specifications

Cooler Application	: < 10.0°C
Energy Rating	: 5 Star
External Dimensions W x D x H (mm)	: 1205 (W) x 612 (D) x 840 (H)
Freezer Application	: < - 17.0°C
Gross Volume	: 282Liters
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.