

Convertible Freezer / Cooler 505Ltr Western

Rs. 31800 ~~Rs. 30,200~~
(GST Extra)

Introducing the Cookkart Convertible Freezer / Cooler 505Ltr Western, a versatile and powerful appliance designed to meet all your refrigeration needs. This high-quality unit offers a spacious 505Ltr capacity, perfect for storing a wide range of perishable items while maintaining optimal freshness.

Crafted with precision and efficiency in mind, the Cookkart Convertible Freezer / Cooler boasts a Western design that blends seamlessly with any kitchen decor. Equipped with advanced cooling technology, this appliance ensures rapid and uniform cooling, keeping your food items at their absolute best.

Whether you need a freezer or a cooler, this convertible unit offers the flexibility to switch between modes effortlessly. Say goodbye to the limitations of traditional refrigeration units and embrace the convenience and versatility of the Cookkart Convertible Freezer / Cooler 505Ltr Western.

Upgrade your kitchen with this powerhouse appliance and experience unrivaled performance and reliability. Order yours today and elevate your culinary experience to new heights with Cookkart!



Technical Specifications

Cooler Application	: < 10.0°C
Energy Rating	: 4 Star
External Dimensions W x D x H (mm)	: 1606 (W) x 695 (D) x 840 (H)
Freezer Application	: < - 17.0°C
Gross Volume	: 505 Liters
No. of Baskets	: 2
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.