

Convertible Freezer / Cooler 722Ltr Western

Rs. 56900 **Rs. ₹ 54,100**
(GST Extra)

Introducing the Cookkart Convertible Freezer / Cooler 722Ltr Western - the ultimate solution for your commercial refrigeration needs! This versatile appliance offers a generous capacity of 722 liters, providing ample space to store and preserve all your perishable goods.

Designed with functionality and efficiency in mind, this convertible unit seamlessly transitions between freezer and cooler modes to cater to your specific requirements. Whether you need to chill beverages or freeze food items, this appliance has you covered.

With its Western design, this freezer/cooler exudes style and sophistication, making it the perfect addition to any commercial kitchen or retail space. Its robust construction ensures durability and reliability, while its energy-efficient performance helps you save on operating costs.

Upgrade your refrigeration setup with the Cookkart Convertible Freezer / Cooler 722Ltr Western and experience the convenience and versatility that this premium appliance has to offer. Invest in quality, invest in Cookkart.



Technical Specifications

Cooler Application	: < 10.0°C
Energy Rating	: 5 Star
External Dimensions W x D x H (mm)	: 1860 (W) x 780 (D) x 908 (H)
Freezer Application	: < - 17.0°C
Gross Volume	: 722 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.