

Hard Top Eutectic Freezer 209Ltr Western

~~Rs. 42700~~ **Rs. ₹ 40,600**
(GST Extra)

Introducing the Cookkart Hard Top Eutectic Freezer 209Ltr Western, a powerhouse of innovation and efficiency for your commercial refrigeration needs.

Stay ahead of the competition with this high-performance freezer that boasts a spacious 209-liter capacity to store and preserve your food items with ease. The hard top design ensures durability and reliability, making it a must-have for any busy kitchen or food establishment.

Equipped with advanced eutectic technology, this freezer provides superior cooling performance, ensuring that your products stay fresh and frozen for longer periods. Say goodbye to freezer burn and food wastage with the Cookkart Hard Top Eutectic Freezer 209Ltr Western.

Invest in quality, invest in success. Upgrade your kitchen with this top-of-the-line freezer from Cookkart and experience the difference that superior refrigeration can make to your business. Order yours today and take your commercial kitchen to new heights of efficiency and productivity.



Technical Specifications

External Dimensions W x D x H (mm)	: 1060 (W) x 695 (D) x 840 (H)
Gross Volume	: 253 Liters
No. of Baskets	: 1
Temperature Range (°C)	: < - 17.0°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.