

Hatched Top Eutectic Freezer 351Ltr Western

Rs. 52900 **Rs. ₹ 50,300**
(GST Extra)

Introducing the Cookkart Hatched Top Eutectic Freezer 351Ltr Western - the ultimate solution for keeping your perishables fresh and frosty! This powerful freezer unit combines cutting-edge technology with top-notch design, providing reliable and efficient cooling for your kitchen or restaurant. With a spacious 351-liter capacity, you can store a wide range of ingredients and products with ease.

The hatched top design adds a touch of style to your space while ensuring easy access to your frozen goods. Say goodbye to freezer burn and hello to long-lasting freshness with the advanced eutectic cooling system. Designed to maintain optimal temperatures, this freezer guarantees top-notch performance for your business.

Equip your kitchen with the Cookkart Hatched Top Eutectic Freezer 351Ltr Western and experience the difference in efficiency and quality. Elevate your food storage game and keep your ingredients at their best with this premium freezer unit. It's time to level up your kitchen experience - order now and revolutionize the way you store your goods!



Technical Specifications

External Dimensions W x D x H (mm) : 1360 (W) x 695 (D) x 920 (H)
Gross Volume : 351 Ltrs
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.