

Hatched Top Eutectic Freezer 440Ltr Western

Rs. ~~60500~~ Rs. ₹ 57,600
(GST Extra)

Introducing the Cookkart Hatched Top Eutectic Freezer 440Ltr Western, a powerhouse in commercial freezing solutions. This top-of-the-line freezer is expertly designed for efficiency and performance, ensuring your products stay fresh and frozen at optimal temperatures. With a spacious 440Ltr capacity, you'll have ample storage space for all your culinary creations.

Equipped with cutting-edge eutectic technology, this freezer guarantees consistent cooling without the need for electricity, making it a cost-effective and reliable choice for your business. Its hatched top design adds a touch of modern elegance, seamlessly blending into any commercial kitchen setting.

Experience the convenience and reliability of the Cookkart Hatched Top Eutectic Freezer 440Ltr Western - a must-have for any food business looking to elevate their freezing capabilities. Invest in excellence, invest in Cookkart.



Technical Specifications

External Dimensions W x D x H (mm)	: 1600 (W) x 695 (D) x 920 (H)
Gross Volume	: 440 Liters
No. of Baskets	: Not applicable
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 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.