

Flat Glass Freezer 195Ltr Western

Rs. 28500 **Rs. ₹ 27,100**
(GST Extra)

Introducing the Cookkart Flat Glass Freezer 195Ltr Western - the ultimate solution for all your frozen storage needs! This top-of-the-line commercial freezer is built to perfection with a sleek flat glass design that exudes modernity and elegance.

With a generous capacity of 195 liters, this freezer provides ample space to store a wide range of frozen goods, making it ideal for restaurants, cafes, bakeries, and more. The Western technology ensures efficient cooling, keeping your products fresh and preserved for longer durations.

Equipped with cutting-edge features and high-quality materials, the Cookkart Flat Glass Freezer offers durability and reliability that you can trust. Its user-friendly design and adjustable temperature settings make it easy to customize according to your specific requirements.

Upgrade your food storage capabilities and enhance efficiency in your kitchen with the Cookkart Flat Glass Freezer 195Ltr Western. Invest in this powerhouse appliance today and take your business to new heights!

Technical Specifications

Energy Rating	: 5 Star
External Dimensions W x D x H (mm)	: 760 (W) x 695 (D) x 882 (H)
Gross Volume	: 192 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.