

Flat Glass Freezer 311Ltr Western

~~Rs. 33900~~ **Rs. ₹ 32,200**
(GST Extra)

Experience the ultimate convenience with the Cookkart Flat Glass Freezer 311Ltr Western. This top-of-the-line freezer is designed to meet all your freezing needs with precision and efficiency. The sleek and modern flat glass design adds a touch of sophistication to your kitchen while providing ample storage space for all your frozen goods. With a generous capacity of 311 liters, you can store a wide range of items without compromising on freshness or quality.

Equipped with cutting-edge technology, the Cookkart Flat Glass Freezer ensures rapid freezing and uniform cooling throughout, keeping your food fresh for longer periods. Its Western design showcases superior craftsmanship and durability, making it a long-lasting and reliable addition to your kitchen arsenal.

Upgrade your kitchen with the Cookkart Flat Glass Freezer 311Ltr Western and enjoy the benefits of advanced freezing technology at your fingertips. Say goodbye to freezer woes and hello to effortless organization and preservation. Invest in quality, style, and functionality - all in one exceptional appliance.



Technical Specifications

Energy Rating	: 5 Star
External Dimensions W x D x H (mm)	: 1060 (W) x 695 (D) x 882 (H)
Gross Volume	: 311 Liters
No. of Baskets	: 2
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.