

Flat Glass Freezer 422Ltr Western

Rs. 39300 **Rs. ₹ 37,400**
(GST Extra)

Introducing the Flat Glass Freezer 422Ltr Western by Cookkart - the ultimate solution for your commercial freezing needs. This high-performance freezer is designed to exceed expectations, providing ample storage space and reliable cooling power for your food and beverages.

With a spacious 422-liter capacity, this freezer offers enough room to keep a wide variety of items frozen and ready for use. The sleek flat glass design not only enhances visibility but also adds a touch of sophistication to your kitchen or store.

Equipped with advanced cooling technology, the Flat Glass Freezer 422Ltr Western ensures efficient and uniform freezing, preserving the quality and freshness of your products. Say goodbye to freezer burn and hello to extended shelf life!

Enhance the efficiency of your business and delight your customers with the Cookkart Flat Glass Freezer 422Ltr Western. Invest in this powerhouse appliance today and take your freezing capabilities to the next level!



Technical Specifications

Energy Rating	: 5 Star
External Dimensions W x D x H (mm)	: 1360 (W) x 695 (D) x 882 (H)
Gross Volume	: 422 Liters
No. of Baskets	: 3
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.