

Flat Glass Freezer 536Ltr Western

Rs. 45700 ~~Rs. 43,500~~
(GST Extra)

Introducing the ultimate solution for seamless food storage - the Flat Glass Freezer 536Ltr Western by Cookkart! This powerful commercial freezer is designed to meet the demands of busy kitchens, offering a spacious 536-liter capacity to keep your perishables fresh and organized.

With its sleek and stylish flat glass design, this freezer not only enhances the aesthetics of your kitchen but also provides a clear view of your stored items for quick and easy access. The robust build of this freezer ensures long-lasting durability, making it a reliable companion in your culinary endeavors.

Equipped with advanced cooling technology, the Flat Glass Freezer 536Ltr Western by Cookkart guarantees optimal temperature control to preserve the taste and quality of your ingredients. Say goodbye to food wastage and hello to efficiency with this top-performing freezer.

Upgrade your kitchen arsenal today with the Cookkart Flat Glass Freezer 536Ltr Western and experience the convenience and reliability that your culinary business deserves. Elevate your food storage game with this powerhouse appliance that is sure to take your kitchen operations to the next level!



Technical Specifications

Energy Rating	: 5 Star
External Dimensions W x D x H (mm)	: 1650 (W) x 695 (D) x 882 (H)
Gross Volume	: 536 Liters
No. of Baskets	: 4
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.