

Hard Top Chest Freezer & Cooler Single Door 283 Ltrs Imported Elanpro**Rs. ~~32900~~ Rs. ₹ 31,300**
(GST Extra)

Introducing the Hard Top Chest Freezer & Cooler Single Door 283 Ltrs Imported by Elanpro, brought to you by Cookkart - the ultimate solution for all your commercial refrigeration needs!

This premium chest freezer and cooler combo boasts a spacious 283 liters capacity, offering ample storage space for your frozen goods and beverages. The single door design ensures easy access to your products while keeping them perfectly preserved.

Imported from the renowned brand Elanpro, this appliance is a testament to quality and reliability. Its hard top construction guarantees durability and longevity, making it the ideal investment for your business.

Upgrade your kitchen or storefront with this sleek and efficient chest freezer and cooler, designed to meet the demands of busy commercial environments. Say goodbye to storage woes and hello to seamless refrigeration, all thanks to Cookkart's exceptional product range!

Don't miss out on the opportunity to streamline your operations and elevate your business with the Hard Top Chest Freezer & Cooler Single Door 283 Ltrs Imported by Elanpro, available exclusively at Cookkart. Order yours today and experience the power of premium refrigeration at your fingertips!

**Technical Specifications**

BEE Rating	: 4
Castors	: Yes
Climate Class	: T
Door Type	: Solid
External Dimensions W x D x H (mm)	: 1100 x 662 x 886
Lock & Key	: Yes
No Of Baskets / Shelves	: 1
No. of Doors	: 2
Temperature Range (°C)	: 8°C ~ -25°C
Capacity	: 283

- 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.