

## Hard Top Chest Freezer & Cooler Double Door 375 Ltrs Imported Elanpro

~~Rs. 42000~~ **Rs. ₹ 40,000**  
(GST Extra)

Boost the efficiency of your commercial kitchen with the Hard Top Chest Freezer & Cooler Double Door 375 Ltrs Imported Elanpro from Cookkart. This top-of-the-line freezer and cooler combo offers a spacious 375 liters capacity, allowing you to store and organize your perishable items with ease.

Designed for superior performance, this imported Elanpro appliance is built to withstand the demands of a busy kitchen environment. Its double door design ensures easy access to your ingredients, while the hard top chest design maximizes storage space while maintaining optimal temperature levels.



Whether you need to keep your ingredients cool or frozen, this hard top chest freezer and cooler is the perfect solution. Invest in quality and efficiency for your kitchen today with Cookkart's Imported Elanpro Chest Freezer & Cooler Double Door 375 Ltrs.

### Technical Specifications

BEE Rating	: 5
Castors	: Yes
Climate Class	: T
Door Type	: Solid
Energy Consumption	: 785
External Dimensions W x D x H (mm)	: 1309 x 693 x 838 mm
Lock & Key	: Yes
No Of Baskets / Shelves	: 2
No. of Doors	: 2
Temperature Range (°C)	: 8°C ~ -25°C
Capacity	: 375

### 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.