

Hard Top Chest Freezer & Cooler Double Door 465 Ltrs Imported Elanpro**Rs. 46000 ~~Rs. ₹ 43,800~~**
(GST Extra)

Introducing the high-performance Hard Top Chest Freezer & Cooler Double Door 465 Ltrs Imported Elanpro from Cookkart!

This top-of-the-line 465 liters capacity freezer and cooler boasts exceptional cooling power to keep your products fresh and chilled for extended periods. The imported Elanpro technology ensures superior durability and efficiency, making it the perfect solution for your commercial or household needs.



With its double door design, this freezer and cooler offer easy access and ample storage space, allowing you to organize your items with ease. Whether you are storing food, beverages, or other perishable goods, this appliance guarantees reliable performance and energy efficiency.

Invest in the Cookkart Hard Top Chest Freezer & Cooler for exceptional quality, durability, and reliability. Elevate your refrigeration experience with this premium appliance today!

Technical Specifications

BEE Rating	: 5
Castors	: Yes
Climate Class	: T
Door Type	: Solid
Energy Consumption	: 803
External Dimensions W x D x H (mm)	: 1653 x 695 x 842 mm
Lock & Key	: Yes
No Of Baskets / Shelves	: 2
No. of Doors	: 2
Temperature Range (°C)	: 8°C ~ -25°C
Capacity	: 465

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.