

Hard Top Chest Freezer & Cooler Triple Door 757 Ltrs Imported Elanpro

Rs. ~~81400~~ Rs. ₹ 77,500
(GST Extra)

Introducing the ultimate solution for keeping your perishables fresh and chilled - the Hard Top Chest Freezer & Cooler Triple Door 757 Ltrs Imported from Elanpro, now available at Cookkart. This high-performance commercial freezer is designed to meet the demands of busy kitchens, making it an essential asset for any foodservice establishment.

With a generous capacity of 757 liters, this freezer provides ample space for storing a wide variety of items, from meats and seafood to desserts and beverages. The triple door design offers easy access to your stored goods, ensuring efficient organization and quick retrieval when needed.

Imported from Elanpro, a renowned name in the industry known for its quality and reliability, this chest freezer is built to last. Its robust construction and advanced cooling technology guarantee optimal performance, even in the most demanding environments.

Whether you run a bustling restaurant, a busy cafe, or a thriving catering business, this Hard Top Chest Freezer & Cooler is the perfect solution for your cooling needs. Invest in quality, efficiency, and durability with this premium product from Cookkart. Order now and experience the difference for yourself!



Technical Specifications

BEE Rating	: 5
Castors	: Yes
Climate Class	: T
Door Type	: Solid
Energy Consumption	: 1442
External Dimensions W x D x H (mm)	: 2415 x 695 x 842 mm
Lock & Key	: Yes
No Of Baskets / Shelves	: 2
No. of Doors	: 3
Temperature Range (°C)	: 8°C ~ -25°C
Capacity	: 757

- 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.