

Hard Top Chest Freezer & Cooler Triple Door Imported Copper HD Elanpro

Rs. 84000 **Rs. ₹ 80,000**
(GST Extra)

Introducing the ultimate solution for commercial refrigeration - the Hard Top Chest Freezer & Cooler Triple Door Imported Copper HD Elanpro by Cookkart. This heavy-duty, high-performance freezer and cooler is equipped with imported copper components for superior cooling efficiency.

With a spacious triple door design, this Elanpro chest freezer provides ample storage space for your perishable goods, keeping them fresh and chilled at the perfect temperature. Whether you run a restaurant, supermarket, or catering business, this commercial-grade appliance is designed to meet your refrigeration needs with precision and reliability.



The durable hard top construction ensures long-lasting performance in busy kitchen environments, while the energy-efficient design helps you save on operating costs. Say goodbye to food spoilage and hello to extended freshness with the Cookkart Hard Top Chest Freezer & Cooler Triple Door Imported Copper HD Elanpro.

Invest in quality, performance, and reliability with Cookkart - your trusted partner in commercial kitchen equipment. Order yours today and experience the power of professional refrigeration at your fingertips.

Technical Specifications

Castors	: No
Energy Consumption unit (kwh/yr)	: 1311
External Dimensions W x D x H (mm)	: 1848 x 857 x 960
Gross Volume	: 805 Ltrs
Lock	: Yes
No Of Baskets / Shelves	: NA
No. of Doors	: 3
Star Rating	: 5
Temperature Range (°C)	: 8°C ~ -25°C
Type	: Hard Top Freezer Cum Chiller

- 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.