

## Hard Top Combi Chest Freezer Double Door 287 Ltrs Imported Elanpro

**Rs. 43400 ~~Rs. ₹ 41,300~~**  
**(GST Extra)**

Introducing the Hard Top Combi Chest Freezer Double Door 287 Ltrs Imported Elanpro from Cookkart! This premium freezer is a game-changer for your commercial kitchen, offering unparalleled storage capacity and efficiency. With a sleek design and durable construction, this freezer is built to last and withstand the demands of a busy kitchen environment.



Experience the power of Elanpro technology, ensuring reliable performance and precise temperature control to keep your ingredients fresher for longer. The spacious 287 Ltrs capacity provides ample storage space for all your frozen goods, helping you stay organized and efficient.

Upgrade your kitchen with the Hard Top Combi Chest Freezer Double Door 287 Ltrs Imported Elanpro and take your food storage to the next level. Don't miss out on this top-of-the-line freezer from Cookkart - a must-have for any serious chef or restaurateur!

### Technical Specifications

Castors	: Yes
Climate Class	: T
Door Type	: Solid
External Dimensions W x D x H (mm)	: 1200 x 602 x 866
Lock & Key	: Yes
No Of Baskets / Shelves	: 1
No. of Doors	: 2
Temperature Range (°C)	: 8°C ~ -25°C / -16°C ~ -28°C
Capacity	: 189F + 98C

### 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.