

Hard Top Combi Chest Freezer Double Door 361 Ltrs Imported Elanpro**Rs. ~~46700~~ Rs. ₹ 44,400**
(GST Extra)

Introducing the Hard Top Combi Chest Freezer Double Door 361 Ltrs Imported by Elanpro, exclusively available at Cookkart! This high-capacity freezer is designed to meet the demands of commercial kitchens and food service establishments, offering ample storage space for your frozen goods.

With its durable construction and double door design, this freezer provides easy access to your products while maintaining consistent temperatures for optimal preservation. The imported Elanpro technology ensures top-notch performance and reliability, making it a valuable addition to any professional kitchen.



Maximize efficiency and storage capabilities with this 361 Ltrs chest freezer, perfect for storing a wide range of ingredients, prepared meals, and frozen goods. Invest in the quality and reliability of Elanpro with Cookkart's exclusive offering, and elevate your kitchen operations to new heights. Order now and experience the ultimate convenience and performance that this chest freezer has to offer!

Technical Specifications

BEE Rating	: NA
Castors	: Yes
Climate Class	: T
Door Type	: Solid
External Dimensions W x D x H (mm)	: 1309 x 692 x 924
Lock & Key	: Yes
No Of Baskets / Shelves	: 1
No. of Doors	: 2
Temperature Range (°C)	: 8°C ~ -25°C / -16°C ~ -28°C
Capacity	: 160F + 201C

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.