

Flat Glass Chest Freezer 285 Ltrs Imported Elanpro

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

Introducing the Flat Glass Chest Freezer 285 Ltrs Imported Elanpro, a sleek and efficient solution for all your freezing needs. This top-of-the-line chest freezer from Cookkart combines style and functionality for the ultimate storage experience. With a generous 285 liters capacity, this freezer provides ample space to store your frozen goods.

Crafted with high-quality flat glass, this imported Elanpro freezer exudes elegance and durability. Its innovative design ensures optimal cooling performance, keeping your products fresh and frozen for longer periods. Whether you are a professional chef, restaurant owner, or simply a home cook, this chest freezer is guaranteed to meet your storage requirements.

Upgrade your kitchen with the Flat Glass Chest Freezer 285 Ltrs Imported Elanpro from Cookkart and enjoy the convenience of a reliable and stylish freezing solution. Order yours today and take your freezing game to the next level!



Technical Specifications

BEE Rating	: 5
Castors	: Yes
Door Type	: Flat Glass
Energy Consumption	: 1113
External Dimensions W x D x H (mm)	: 1014 x 694 x 844 mm
Lock & Key	: Yes
No Of Baskets / Shelves	: 1 Q3 + 1 Q6
No. of Doors	: 2
Temperature Range (°C)	: -16°C ~ -24°C
Capacity	: 285

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 Reception: 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.