

Flat Glass Chest Freezer 363 Ltrs Imported Elanpro

Rs. 48000 ~~Rs.~~ ₹ 45,700
(GST Extra)

Introducing the Flat Glass Chest Freezer 363 Ltrs Imported by Elanpro - a sleek and reliable cooling solution for your commercial kitchen. This high-quality chest freezer from Cookkart is designed to meet the demands of busy food service establishments, providing ample storage space in a space-efficient manner.

With a generous capacity of 363 liters, this chest freezer is perfect for storing a wide range of frozen goods, allowing you to easily organize and access your ingredients. The flat glass top not only provides a modern and attractive look but also offers quick visibility of the contents inside, allowing for efficient inventory management.



Imported from Elanpro, a trusted name in commercial refrigeration, this chest freezer is built to last and ensure optimal performance in even the busiest of kitchen environments. Its energy-efficient design helps you save on utility costs while maintaining consistent and accurate cooling temperatures.

Upgrade your kitchen with the Flat Glass Chest Freezer 363 Ltrs Imported by Elanpro from Cookkart - the perfect combination of style, reliability, and efficiency for your commercial kitchen needs. Order yours today and experience the power of premium refrigeration technology!

Technical Specifications

BEE Rating	: 5
Castors	: Yes
Door Type	: Flat Glass
Energy Consumption	: 1278
External Dimensions W x D x H (mm)	: 1224 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	: 363

- 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.