

## Flat Glass Chest Freezer 439 Ltrs Imported Elanpro

~~Rs. 55200~~ **Rs. ₹ 52,500**  
(GST Extra)

Enhance your commercial kitchen with the ultra-efficient and sleek Flat Glass Chest Freezer 439 Ltrs Imported Elanpro from Cookkart. This premium freezer is a game-changer, offering ample storage space within its 439-liter capacity. Ideal for storing a variety of frozen goods, this chest freezer ensures optimal preservation while adding a touch of sophistication to your space. Elevate your kitchen's functionality and style with this top-of-the-line appliance, designed to meet the demands of busy kitchens. Don't miss out on the opportunity to streamline your operations and invest in the best - Cookkart's Flat Glass Chest Freezer is a must-have for any professional kitchen.



### Technical Specifications

BEE Rating	: 5
Castors	: Yes
Door Type	: Flat Glass
Energy Consumption	: 1672
External Dimensions W x D x H (mm)	: 1434 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	: 439

### 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.