

Flat Glass Chest Freezer 566 Ltrs Imported Elanpro

Rs. 85400 ~~Rs.~~ ₹ 81,300
(GST Extra)

Introducing the revolutionary Flat Glass Chest Freezer - 566 Ltrs Imported Elanpro from Cookkart! This cutting-edge freezer is designed to cater to the needs of professional kitchens and food service establishments, offering exceptional storage capacity and high-performance cooling capabilities.

Crafted with imported quality by Elanpro, this freezer boasts a sleek flat glass top that not only enhances visibility but also adds a touch of elegance to any commercial space. With a generous capacity of 566 liters, you'll never have to worry about running out of storage space for your frozen goods.



Whether you're storing ice creams, meats, or any other perishables, this freezer ensures optimal temperature maintenance, keeping your products fresh and ready for use. Its efficient cooling system guarantees rapid freezing and uniform temperature distribution throughout the cabinet.

Don't compromise on storage and quality - elevate your kitchen with the Flat Glass Chest Freezer 566 Ltrs Imported Elanpro from Cookkart and experience the power of seamless functionality and reliable performance!

Technical Specifications

BEE Rating	: 5
Castors	: Yes
Door Type	: Flat Glass
External Dimensions W x D x H (mm)	: 1800 x 675 x 850 mm
Lock & Key	: Yes
No Of Baskets / Shelves	: 9
No. of Doors	: 2
Temperature Range (°C)	: -16°C ~ -24°C
Capacity	: 566

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.