

Curved Glass Chest Freezer 169 Ltrs With Canopy Elanpro

Rs. 42000 Rs. [] 40,000 (GST Extra)

Introducing the Curved Glass Chest Freezer 169 Ltrs with Canopy by Elanpro, the perfect combination of style and functionality for your kitchen or business needs. This sleek and modern freezer features a spacious 169 liters capacity that allows you to store a large quantity of perishable goods with ease.

The curved glass design not only adds a touch of elegance to your space but also provides a clear view of the contents inside, making it convenient to locate items at a glance. The incorporated canopy offers additional storage space and acts as a protective covering for the freezer.



Equipped with advanced technology, this freezer ensures efficient cooling and preservation of your food items, keeping them fresh for longer periods. The durable construction and reliable performance make it a valuable addition to any commercial kitchen, food retail outlet, or home.

Upgrade your storage solutions with the Curved Glass Chest Freezer 169 Ltrs with Canopy by Elanpro and experience the convenience and reliability that this appliance has to offer. Order yours today and elevate your kitchen experience with Cookkart!

Technical Specifications

BEE Rating : 4
Castors : Yes

Door Type : Curved Glass

Energy Consumption : 920

External Dimensions W x D x H (mm): 785 x 656 x 839 mm

Lock & Key : Yes
No Of Baskets / Shelves : 1
No. of Doors : 2

Temperature Range (°C) : -16°C ~ -24 °C

Capacity : 169



Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing quests 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.