

## Curved Glass Chest Freezer 574 Ltrs With LED Light Elanpro

~~Rs. 90700~~ **Rs. ₹ 86,300**  
(GST Extra)

Upgrade your kitchen with the Curved Glass Chest Freezer 574 Litres from Elanpro, available exclusively at Cookkart! This innovative freezer features a sleek design with curved glass for easy viewing and LED lighting for maximum visibility. With a spacious capacity of 574 litres, this chest freezer is perfect for storing a wide range of frozen goods. Keep your ingredients fresh and organized with the Elanpro chest freezer, designed to meet the demands of modern kitchens. Elevate your culinary experience with this energy-efficient and durable appliance from Cookkart. Experience convenience and style in one package with the Curved Glass Chest Freezer 574 Litres from Elanpro.



### Technical Specifications

BEE Rating	: 4
Castors	: Yes
Door Type	: Curved Glass
Energy Consumption	: 2336
External Dimensions W x D x H (mm)	: 1844 x 694 x 850 mm
Lock & Key	: Yes
No Of Baskets / Shelves	: 9
No. of Doors	: 2
Temperature Range (°C)	: -16°C ~ -24°C
Capacity	: 574

### 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.