

## Freezer On Wheel Glycol 110 Ltrs Elanpro

~~Rs. 51300~~ **Rs. ₹ 48,800**  
(GST Extra)

Introducing the Freezer On Wheel Glycol 110 Ltrs by Elanpro - the perfect solution for keeping your food and beverages chilled on-the-go! This high-quality freezer is equipped with advanced Glycol technology to ensure rapid cooling and temperature consistency. With a spacious 110 liters capacity, you can store a wide range of products with ease.

The mobility offered by the wheels makes it ideal for catering businesses, events, or outdoor gatherings. Its compact design and durable construction make it a versatile and reliable option for your cooling needs. Say goodbye to worrying about keeping your food fresh and cold wherever you are!

Experience the convenience and efficiency of the Freezer On Wheel Glycol 110 Ltrs by Elanpro - a must-have appliance for any food service operation. Purchase yours today from Cookkart and stay ahead of the competition!



### Technical Specifications

Door Type	: Solid
External Dimensions W x D x H (mm)	: 980 x 645 x 825
No. of Doors	: 1
Temperature Range (°C)	: -18°C ~ -28°C
Capacity	: 110

### 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 Reception:** 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.