

Freezer On Wheel Glycol 220 Ltrs Elanpro

Rs. 82800 **Rs. ₹ 78,800**
(GST Extra)

Introducing the premium Freezer on Wheel Glycol 220 Ltrs by Elanpro, the ultimate solution for your commercial freezing needs. This top-of-the-line mobile freezer is designed to enhance convenience and efficiency in food service operations. Ideal for restaurants, cafes, catering businesses, and more, this freezer offers exceptional cooling performance and ample storage capacity of 220 liters.

Equipped with advanced Glycol cooling technology, this freezer ensures consistent temperature control for preserving food items at their optimum freshness. The portable design with wheels allows for easy mobility, making it perfect for on-the-go catering services or events.

Experience the superior quality and reliability that Elanpro is renowned for, with this freezer that meets all your refrigeration requirements. Say goodbye to storage woes and elevate your business operations with the Freezer on Wheel Glycol 220 Ltrs by Elanpro. Invest in this powerful appliance today and take your business to new heights!



Technical Specifications

Door Type	: Solid
External Dimensions W x D x H (mm)	: 1035 x 645 x 905
No. of Doors	: 2
Temperature Range (°C)	: -18°C ~ -28°C
Capacity	: 200

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.