

Wine Cooler 45 Bottles

Rs. 57200 (GST Extra)

Introducing the Wine Cooler 45 Bottles by Cookkart - the ultimate solution for wine enthusiasts seeking premium storage and display options! This sleek and elegant wine cooler combines functionality with style, featuring a spacious interior capable of accommodating up to 45 bottles of your favorite wines.

Crafted with durable materials and advanced cooling technology, this wine cooler ensures optimal storage conditions to preserve the flavor and aroma of your wines. Whether you are a wine connoisseur or simply looking to elevate your entertainment space, the Wine Cooler 45 Bottles is a must-have addition to your home or bar.

With its compact design and efficient performance, this wine cooler offers convenience and luxury in one package. Elevate your wine collection to new heights with the Wine Cooler 45 Bottles by Cookkart - make a statement and indulge in the finer things in life today!



Technical Specifications

Bottle Capacity	: 35 - 50 Bottles
Dimension in MM (L X W X H)	: 435x580x1020
No Of Doors	: 1
No Of Shelves	: 7
Power Consumption Per Day	: 0.74KW/Day
Power Supply	: 220V/50HZ
Temperature Range	: 3 ~ 22°
Weight in Kgs	: 43
Capacity	: 125

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.