

Wine Cooler 75 Bottles

Rs. 82900 (GST Extra)

Introducing the ultimate Wine Cooler 75 Bottles from Cookkart, the perfect solution for wine enthusiasts and connoisseurs alike. This premium wine cooler combines style and functionality, boasting a sleek design that complements any space while keeping your prized wine collection at the optimal temperature.

With a generous capacity to store up to 75 bottles of your favorite wines, this Wine Cooler offers ample storage space for both reds and whites. The advanced cooling technology ensures a consistent temperature that preserves the flavor and aroma of your wines, allowing you to enjoy them at their best.

Whether you are a home chef, a wine aficionado, or a hospitality professional, the Wine Cooler 75 Bottles from Cookkart is a must-have addition to your kitchen or bar. Its quiet operation, energy efficiency, and stylish appearance make it a standout feature in any setting.

Elevate your wine storage experience with the Wine Cooler 75 Bottles from Cookkart and take your wine collection to new heights. Order yours today and savor every sip in style!



Bottle Capacity : 66 - 80 Bottles Dimension in MM (L X W X H) : 635x580x1020

No Of Doors : 1 No Of Shelves : 7

Power Consumption Per Day : 1 KW/DayPower Supply : 220V/50HZTemperature Range : $3 \sim 22^\circ$ Weight in Kgs : 53.5Capacity : 190

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.

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