

Wine Cooler 195 Bottles

Rs. 150000 (GST Extra)

Introducing the ultimate solution for wine enthusiasts - the Cookkart Wine Cooler 195 Bottles! This sleek and sophisticated wine storage unit combines form and function to provide the perfect environment for your precious wine collection. With a capacity to hold up to 195 bottles, this wine cooler is designed to impress.

Keep your wines at the optimal temperature with the Cookkart Wine Cooler's advanced cooling technology, ensuring each bottle is ready to be enjoyed at its best. The elegant design and durable construction make it a stylish addition to any space, be it a home cellar, restaurant, or wine bar.

Experience the luxury of owning a high-capacity wine cooler that provides both convenience and sophistication. Elevate your wine storage game with the Cookkart Wine Cooler 195 Bottles and showcase your collection in style. Order now and take your wine experience to the next level!



Technical Specifications

Bottle Capacity	: 181 - 210 Bottles
Dimension in MM (L X W X H)	: 650x680x1840
No Of Doors	: 1
No Of Shelves	: 8
Power Consumption Per Day	: 1 KW/Day
Power Supply	: 220V/50HZ
Temperature Range	: 3 ~ 22°
Weight in Kgs	: 112
Capacity	: 480

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.