

## Visi Cooler 50 Ltrs

**Rs. 17800 (GST Extra)**

Introducing Cookkart's high-performance Visi Cooler 50 Ltrs - the ultimate solution for keeping your beverages cool and refreshing at all times! This sleek and spacious cooler is designed to meet the needs of busy commercial kitchens, cafes, restaurants, and more. With its energy-efficient cooling system, this Visi Cooler ensures that your drinks stay chilled to perfection. The durable construction and compact design make it easy to place in any space. Enhance your customer's experience and boost your business with the Cookkart Visi Cooler 50 Ltrs - the ideal choice for superior cooling performance. Order yours today and keep your drinks cold and enticing!



### Technical Specifications

Defrost	: Yes
Dimensions W x D x H (inches)	: 18 x 20 x 20
Gross Volume (Litres)	: 50
Interior Light	: LED light
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 2
Power (W)	: 65
Refrigerant	: R134a
Temperature range (in °C)	: 2 - 8°C
Wheels / Castors	: Yes, 4

### 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.