

Visi Cooler 100 Ltrs

Rs. 24700 (GST Extra)

Enhance your food and beverage business with the Cookkart Visi Cooler 100 Ltrs. This powerful and reliable commercial refrigerator is designed to keep your products chilled and well-organized, ensuring freshness and appeal to your customers. With a spacious 100-liter capacity, this Visi Cooler is ideal for showcasing a wide range of food and beverage items in a visually appealing manner.



Equipped with advanced cooling technology, this Visi Cooler efficiently maintains the perfect temperature for your products, allowing them to stay fresh for longer periods of time. Its sleek design and transparent glass door provide an attractive display that will entice customers to make a purchase. Whether you run a cafe, restaurant, or grocery store, the Cookkart Visi Cooler 100 Ltrs is a must-have addition to your commercial kitchen equipment lineup.

Invest in the Cookkart Visi Cooler 100 Ltrs today and take your business to the next level with its high-performance cooling capabilities and eye-catching presentation. Maximize your sales and customer satisfaction with this top-of-the-line commercial refrigerator.

Technical Specifications

Defrost	: Yes
Dimensions W x D x H (inches)	: 18 x 20 x 33
Gross Volume (Litres)	: 100
Interior Light	: LED light
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 4
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

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.