

Visi Cooler 180 Ltrs

Rs. 38700 (GST Extra)

Introducing the Cookkart Visi Cooler 180 Ltrs - the ultimate solution for all your refrigeration needs! This high-performance commercial visi cooler is designed to showcase your products with unparalleled efficiency and style. With a spacious 180 liters capacity, this cooler is perfect for storing beverages, dairy products, fruits, and more.

Equipped with energy-efficient features, the Cookkart Visi Cooler ensures long-lasting freshness and optimal cooling performance. Its sleek design and transparent glass door make it easy for customers to browse and select their desired items, enhancing their shopping experience.



Ideal for restaurants, cafes, supermarkets, and more, this visi cooler is a must-have for businesses looking to attract attention and boost sales. Invest in the Cookkart Visi Cooler 180 Ltrs today and elevate your refrigeration game to new heights!

Technical Specifications

Dimensions W x D x H (inches)	: 17 x 20 x 55
Fan	: Yes
Gross Volume (Litres)	: 180
Interior Light	: LED light
Lock	: Yes
Model	: VC-200
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 3
Power (W)	: 170
Refrigerant	: R600a
Temperature range (in °C)	: 2 - 8°C
Wheels / Castors	: NO

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.