

Visi Cooler 220 Ltrs

Rs. 38700 (GST Extra)

Enhance the efficiency and style of your commercial kitchen with the Cookkart Visi Cooler 220 Ltrs. This sleek and high-tech visi cooler is designed to provide optimal visibility and easy access to your beverages and food items. With a generous capacity of 220 liters, you can store a wide range of products while keeping them fresh and chilled.

The Cookkart Visi Cooler 220 Ltrs features a modern design that is both attractive and functional, making it a perfect addition to any restaurant, cafe, or food service establishment. Its energy-efficient technology ensures that your products stay cool while reducing your energy costs.



Experience the convenience and reliability of the Cookkart Visi Cooler 220 Ltrs, a must-have appliance for any busy kitchen looking to elevate its storage capabilities. Upgrade your kitchen today with this powerful and stylish visi cooler from Cookkart.

Technical Specifications

Defrost	: Yes
Dimensions W x D x H (inches)	: 21 x 21 x 62
Gross Volume (Litres)	: 220
Interior Light	: Normal light
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 3
Power (W)	: 67.9
Refrigerant	: R600a
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 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.