

## Visi Cooler 300 Ltrs

Rs. 43300 (GST Extra)

Introducing the Cookkart Visi Cooler 300 Ltrs - the ultimate refrigeration solution for your business needs! This sleek and efficient Visi Cooler is designed to keep your products fresh and prominently displayed, attracting customers with its crystal-clear visibility. With a generous capacity of 300 liters, this cooler offers ample space to showcase a wide range of items while keeping them chilled to perfection.

The Cookkart Visi Cooler is equipped with advanced cooling technology to ensure consistent temperatures throughout, preserving the quality and taste of your products. Its energy-efficient design helps you save on electricity costs, making it a smart and eco-friendly choice for your business.

Ideal for cafes, restaurants, convenience stores, or any retail establishment, this Visi Cooler is a powerful asset that will enhance your customer experience and boost sales. Invest in the Cookkart Visi Cooler 300 Ltrs today and take your refrigeration game to the next level! Order now and elevate your business with this high-performance and visually captivating cooling solution.



### Technical Specifications

Defrost	: Automatic
Dimensions W x D x H (inches)	: 22 x 21 x 66
Gross Volume (Litres)	: 300
Interior Light	: Yes/LED
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 3
Power (W)	: 210
Refrigerant	: R600a
Temperature range (in °C)	: 2 – 8°C
Wheels / Castors	: Yes

### 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.