

Visi Cooler 360 Ltrs

Rs. 47800 (GST Extra)

Introducing the Cookkart Visi Cooler 360 Ltrs - the ultimate solution for all your refrigeration needs! This high-performance visi cooler is designed to keep your products perfectly chilled and attractively displayed, making it ideal for restaurants, cafes, and convenience stores.

With a generous capacity of 360 liters, this visi cooler provides ample storage space for a wide range of beverages and perishable items. The sleek and modern design of the cooler not only enhances the visual appeal of your establishment but also helps attract customers with its crystal-clear visibility.

Equipped with advanced cooling technology, the Cookkart Visi Cooler ensures uniform and efficient cooling, keeping your products fresh and ready for serving. Whether you're showcasing beverages, dairy products, or desserts, this visi cooler is a must-have for businesses looking to elevate their refrigeration capabilities.

Don't settle for mediocre refrigeration - upgrade to the Cookkart Visi Cooler 360 Ltrs and experience the power of premium cooling performance! Maximize your business potential and customer satisfaction with this cutting-edge visi cooler that combines style, functionality, and reliability. Order yours today and stay ahead in the competitive market.

Technical Specifications

Defrost : Yes

Dimensions W x D x H (inches) : 21 x 24 x 69

Gross Volume (Litres) : 360

Interior Light : Normal light

Lock : Yes No. of Compressors : 1 No. of Lids / Doors : 1 No. of shelves. : 4 Power (W) : 280 : R600a Refrigerant 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 quests 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.