

Visi Cooler 680 Ltrs

Rs. 92600 (GST Extra)

Introducing the Visi Cooler 680 Ltrs from Cookkart, a top-of-the-line refrigeration solution that combines superior functionality with sleek design. This powerful appliance is built to cater to the specific needs of your business, whether you run a restaurant, cafe, or convenience store.

Crafted with high-quality materials and advanced technology, the Visi Cooler 680 Ltrs ensures optimal cooling performance to keep your beverages and perishables fresh for extended periods. Its spacious 680-liter capacity provides ample storage space, allowing you to showcase a wide range of products to your customers.

Ideal for showcasing drinks, dairy products, fresh produce, and more, this Visi Cooler is a versatile addition to any commercial space. The attractive glass door design not only enhances visibility but also entices customers to make quick and easy purchase decisions.

With energy-efficient operation and easy-to-use controls, the Visi Cooler 680 Ltrs is a reliable asset that helps streamline your business operations while enhancing the overall customer experience. Invest in the Visi Cooler 680 Ltrs from Cookkart today and elevate your refrigeration needs to new heights!



Technical Specifications

Defrost	: Auto
Dimensions W x D x H (inches)	: 35 x 24 x 78
Gross Volume (Litres)	: 680
Interior Light	: 1 LED
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 5
Power (W)	: 410W
Refrigerant	: R134a
Temperature range (in °C)	: 2 – 8°C
Wheels / Castors	: 4

- 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.