

## Visi Cooler 1000 Ltrs

Rs. 131400 (GST Extra)

Looking to keep your beverages and perishable items chilled and ready to serve? Look no further than the Cookkart Visi Cooler 1000 Ltrs! This powerful commercial refrigeration unit boasts of a generous 1000 liters capacity, providing ample space to store your drinks, dairy products, and more.

Equipped with high-quality components, this Visi Cooler ensures efficient cooling and temperature retention, keeping your items fresh and appealing for longer periods. Its sleek design and transparent glass doors allow for easy visibility and access to your products, enhancing your customer's shopping experience.

Ideal for cafes, restaurants, convenience stores, and more, the Cookkart Visi Cooler 1000 Ltrs combines reliability with style to meet your refrigeration needs. Invest in this top-of-the-line cooling solution to elevate your business to the next level!



### Technical Specifications

Defrost	: Automatic
Dimensions W x D x H (inches)	: 44 x 27 x 82
Gross Volume (Litres)	: 1000
Interior Light	: Yes / 2LEDs
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 2
No. of shelves.	: 8
Power (W)	: 470
Refrigerant	: R134a
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 Reception:** 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.