

Visi Cooler 250 Ltrs

Rs. 45300 **Rs. ₹ 42,000**
(GST Extra)

Introducing the Visi Cooler 250 Ltrs from Cookkart - the perfect solution for all your refrigeration needs! This sleek and reliable cooler delivers exceptional performance, allowing you to showcase your products in style while keeping them perfectly chilled.

With a generous capacity of 250 litres, this Visi Cooler is ideal for restaurants, cafes, and other food establishments looking to display their beverages and perishable items attractively. Its energy-efficient design ensures that your products stay fresh for longer, while the transparent glass door offers a clear view of the contents inside, enticing customers to make a purchase.

Equipped with advanced cooling technology, this Visi Cooler maintains consistent temperatures throughout, guaranteeing optimal storage conditions for your products. Whether you're storing beverages, dairy products, or desserts, this cooler ensures that everything remains at the perfect temperature.

Upgrade your refrigeration setup with the Visi Cooler 250 Ltrs from Cookkart and take your display game to the next level. Don't miss out on this opportunity to enhance the appeal of your products and boost your business's bottom line. Order yours today and start experiencing the benefits of this high-quality and visually stunning cooler!



Technical Specifications

Defrost	: Manual
Dimension W x D x H (mm)	: 575x555x1645
Gross Volume (Litres)	: 250
Interior Light	: LED light
Lock	: Yes
Model	: VC-250 NEU
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 4
Power (W)	: 180
Refrigerant	: R600a
Temperature range (in °C)	: 0 – 10°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.