

Visi Cooler 650 Ltrs

Rs. 74500 Rs. [] 69,000

(GST Extra)

Enhance the efficiency of your kitchen with the Cookkart Visi Cooler 650 Ltrs. This commercial-grade cooler is designed to keep your products at the perfect temperature, ensuring freshness and quality. With a generous capacity of 650 liters, this Visi Cooler provides ample space for all your refrigeration needs.

Equipped with advanced cooling technology, this Visi Cooler offers energy-efficient performance, saving you both time and money. The sleek design and durable construction make it a reliable addition to any commercial kitchen or food establishment.



Whether you are showcasing beverages, dairy products, or fresh produce, the Cookkart Visi Cooler 650 Ltrs is the ideal solution to keep your products cool and visually appealing. Invest in this powerful cooling solution and elevate your food storage capabilities today!

Technical Specifications

Defrost : Manual

Dimension W x D x H (mm) : 655x705x1990

Gross Volume (Litres) : 650

Interior Light : LED light

Lock : Yes

No. of Compressors : 1

No. of Lids / Doors : 1

No. of shelves. : 5

Power (W) : 280

Refrigerant : R290

Temperature range (in °C) : 0 - 10°C

Wheels / Castors : 4

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.

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