

Visi Cooler 1250 Ltrs

Rs. 164200 (GST Extra)

Introducing the Visi Cooler 1250 Ltrs by Cookkart - the ultimate solution for all your refrigeration needs! This powerful commercial cooler is designed to keep your products cool, fresh, and easily visible, making it the ideal choice for businesses looking to showcase their items in style.

With a generous capacity of 1250 liters, this Visi Cooler provides ample space to store a wide range of products while ensuring optimal visibility for quick access. The sleek design and efficient cooling system ensure that your items are kept at the perfect temperature at all times.

Ideal for restaurants, cafes, supermarkets, and more, the Visi Cooler 1250 Ltrs is a must-have appliance for any business looking to enhance their product display and keep items fresh for longer periods. Say goodbye to spoilage and hello to increased sales with this innovative and reliable cooler from Cookkart.

Invest in the Visi Cooler 1250 Ltrs today and elevate your business to new heights with its premium features and unmatched performance. Stay ahead of the competition and give your products the spotlight they deserve - order yours now and experience the difference!



Technical Specifications

Defrost	: Auto
Dimension W x D x H (mm)	: 1215x730x2070
Gross Volume (Litres)	: 1250
Interior Light	: 3 LED
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 2
No. of shelves.	: 10
Power (W)	: 510
Refrigerant	: R290
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.