

Visi Cooler 1800 Ltrs

Rs. 221400-Rs. [] 205,000

(GST Extra)

Introducing the Visi Cooler 1800 Ltrs by Cookkart - the ultimate solution for all your refrigeration needs! This sleek and modern cooler boasts a massive 1800-liter capacity, ensuring ample storage space for your perishable goods while keeping them fresh and chilled to perfection.

Designed with efficiency and performance in mind, the Visi Cooler features advanced cooling technology that maintains consistent temperatures throughout, guaranteeing optimal food preservation. Equipped with spacious shelves and convenient door access, organizing and retrieving items is a breeze.

Ideal for restaurants, cafes, supermarkets, and more, this Visi Cooler is a powerful asset for any food business looking to elevate their storage capabilities. Say goodbye to spoilage and hello to extended freshness with the Cookkart Visi Cooler 1800 Ltrs - your key to maintaining quality and freshness every day. Level up your refrigeration game today!



Technical Specifications

Dimension W x D x H (mm) : 1880x750x2092

Door Type : 3 Hinge

Electricals : 220V/ 50Hz/1Ph

No. of Compressors : 1

Power (W) : 675W

Refrigerant : R134a

Shelves : 15

Temperature range (in °C) : 2 - 8°C

Volume (L) : 1800L

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.