

Visi Freezer 1250 Ltrs

Rs. 229800 Rs. [] 212,800

(GST Extra)

Introducing the Visi Freezer 1250 Ltrs from Cookkart - the ultimate solution for your commercial refrigeration needs! With a massive capacity of 1250 liters, this freezer is perfect for storing a large quantity of perishable goods while keeping them at the perfect temperature.

Designed for maximum efficiency and durability, the Visi Freezer boasts a sleek and modern design that will elevate the look of any commercial kitchen or food establishment. Say goodbye to worrying about storage space, as this freezer provides ample room for all your frozen food items.

Equipped with advanced cooling technology, the Visi Freezer ensures that your products stay fresher for longer, guaranteeing their quality and taste. Its energy-efficient features help you save on operating costs, making it a smart and economical choice for your business.

Don't settle for anything less than the best - choose the Visi Freezer 1250 Ltrs from Cookkart and experience the power of reliable refrigeration performance. Upgrade your kitchen today and keep your food items chilled and accessible at all times.



Dimension W x D x H (mm): 1260x750x2092

Door Type : 2 Hinge

Electricals : 220V/ 50Hz/1Ph

No. of Compressors : 2
Power (W) : 1472W
Refrigerant : R404a

Shelves : 10

Temperature range (in °C) : -18°C ~ -22°C

Volume (L) : 1250L

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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