

Visi Freezer 1800 Ltrs

Rs. 322900-Rs. 🛘 299,000

(GST Extra)

Enhance your kitchen efficiency with the Cookkart Visi Freezer 1800 Ltrs - the ultimate storage solution for your catering business. This 1800-liter capacity freezer is designed to keep your ingredients fresh and easily accessible, ensuring that your food stays at the perfect temperature. With its durable construction and ample space, this Visi Freezer is a powerhouse of functionality, reliability, and performance. Say goodbye to storage woes and hello to seamless food organization with Cookkart Visi Freezer 1800 Ltrs - the must-have appliance for culinary professionals. Elevate your kitchen operations and take your business to new heights with this top-of-the-line freezer. Order yours today and experience the difference!



Technical Specifications

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

Door Type : 3 Hinge

Electricals : 220V/ 50Hz/1Ph

No. of Compressors : 2
Power (W) : 1850W
Refrigerant : R404a
Shelves : 15

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