

Visi Coolers 300 Ltrs Slim

Rs. 33900 (GST Extra)

Upgrade your cooling game with the Cookkart Visi Coolers 300 Ltrs Slim! This sleek and powerful cooling unit is designed to keep your beverages and food items at the perfect temperature, ensuring maximum freshness and taste. With a spacious 300-liter capacity, you'll have plenty of room to store all your items while maintaining energy efficiency. The slim design makes it perfect for saving space without compromising on performance. Say goodbye to spoiled goods and hello to long-lasting freshness with the Cookkart Visi Coolers 300 Ltrs Slim. Elevate your cooling experience today!



Technical Specifications

Defrost	: Manual
Dimension W x D x H (mm)	: 420x525x1920
Gross Volume (Litres)	: 300
Interior Light	: LED light
Lock	: Yes
No. of Compressors	: 1
No. of Lids / Doors	: 1
No. of shelves.	: 5
Power (W)	: 170
Refrigerant	: R600a
Temperature range (in °C)	: 2 – 8°C
Wheels / Castors	: 4 Legs

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 Reception:** 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.