

## Visi Coolers 400 Ltrs Italia

Rs. 59400 Rs. | 55,000 (GST Extra)

Upgrade your kitchen with the Visi Coolers 400 Ltrs Italia from Cookkart! This sleek and efficient refrigeration solution is designed to take your food storage to the next level. With a generous capacity of 400 liters, it offers ample space to keep your ingredients fresh and organized. The Italia series is crafted with precision and style, ensuring a perfect blend of functionality and aesthetics. Say goodbye to food wastage and hello to convenience with the Visi Coolers 400 Ltrs Italia by Cookkart. Elevate your kitchen experience today!



## **Technical Specifications**

Defrost : Manual

Dimension W x D x H (mm) : 575x565x1920

: 4 Legs

Gross Volume (Litres) : 400

Interior Light : LED light

Lock : Yes No. of Compressors : 1 No. of Lids / Doors : 1 No. of shelves. : 5 Power (W) : 220 Refrigerant : R600a Temperature range (in °C) : 2 - 8°C Wheels / Castors

## **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.