

Visi Cooler 50 Litres

Rs. 17800 (GST Extra)

Upgrade your kitchen with the sleek and efficient Cookkart Visi Cooler 50 Litres, designed to keep your food and beverages chilled to perfection. This compact yet powerful cooler offers a generous capacity of 50 litres, making it ideal for restaurants, cafes, and other food establishments. With its innovative design and advanced cooling technology, the Cookkart Visi Cooler ensures that your products stay fresh and cool at all times. Elevate your business with this high-performance Visi Cooler that combines style, functionality, and reliability. Invest in the Cookkart Visi Cooler 50 Litres and experience the ultimate cooling solution for your commercial kitchen. Order now and take your business to the next level!



Technical Specifications

Defrost	: Yes
Dimensions W x D x H (inches)	: 18 x 20 x 20
Gross Volume (Litres)	: 50
Interior Light	: LED light
Lock	: Yes
No Of Shelves	: 2
No. of Compressors	: 1
No. of Lids / Doors	: 1
Power (Watts)	: 65
Refrigerant	: R134a
Temperature Range	: 2 - 8°C
Wheels / Castors	: Yes, 4

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.