COOKKART

Single Door Visi Cooler 180 Ltrs

Rs. 30330 Rs. [] 28,820 (GST Extra)

Introducing the Cookkart Single Door Visi Cooler 180 Ltrs - the ultimate refrigeration solution for your commercial business! This sleek and efficient visi cooler is designed to showcase your products in an appealing way while keeping them fresh and cool at all times. With a spacious capacity of 180 liters, this cooler is perfect for displaying a wide range of beverages, dairy products, snacks, and more.

Designed with a single door for easy access and maximum visibility, this Visi Cooler is not only practical but also visually striking, making it a perfect addition to any retail space or business environment. Its energy-efficient cooling system ensures that your products stay at the perfect temperature without consuming excess power, saving you both money and energy in the long run.

Whether you run a supermarket, convenience store, cafe, or any other retail establishment, the Cookkart Single Door Visi Cooler 180 Ltrs is sure to elevate your product display and attract customers with its sleek design and reliable performance. Invest in this high-quality visi cooler today and watch your sales soar!

Technical Specifications

Dimensions in MM (WxDxH)	: 420 x 504 x 1390
Fan	: Yes
Gross Volume (Litres)	: 180
Interior Light	: LED light
Lock	: Yes
Model	: VC-200
No Of Shelves	: 3
No. of Compressors	: 1
No. of Lids / Doors	: 1
Power (Watts)	: 170
Refrigerant	: R600a
Temperature Range (°C)	: 2 ~ 10°C
Wheels / Castors	: NO

Application



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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.