

## **Upright Visi Freezer 341 Ltrs Western**

Rs. 90800 Rs. [] 86,400

(GST Extra)

Introducing the Upright Visi Freezer 341 Ltrs Western by Cookkart - the ultimate solution for keeping your food items fresh and well-organized! With a generous capacity of 341 liters, this commercial freezer allows you to showcase and store a wide variety of frozen goods with ease.

Equipped with cutting-edge technology and sleek design, the Upright Visi Freezer combines functionality and style to enhance the efficiency of your kitchen or store. Its transparent glass door offers a crystal-clear view of the contents inside, making it easier for customers to browse through the selection.



Ideal for restaurants, cafes, supermarkets, and more, this freezer is a must-have appliance for any business looking to maximize storage space while maintaining a professional aesthetic.

Upgrade your freezing capabilities with the Upright Visi Freezer 341 Ltrs Western, and experience the convenience and reliability that Cookkart appliances are known for. Order yours today and take your food storage to the next level!

## **Technical Specifications**

External Dimensions W x D x H (mm) : 623 (W) x 680 (D) x 1790 (H)

Gross Volume : 341 Liters

No Of Shelves : 4

Temperature Range (°C) : <-18°C

## **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.

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