

Visi Cooler 37 Ltrs Western**Rs. ~~16700~~ Rs. ₹ 15,900**
(GST Extra)

Unlock the potential of your business with the Cookkart Visi Cooler 37 Ltrs Western. This sleek and spacious Visi Cooler is designed to elevate your food and beverage storage game to the next level. With a generous capacity of 37 liters, this cooler ensures that your products stay fresh and visually appealing for your customers. The Western design adds a touch of sophistication to any space, making it the perfect addition to any commercial kitchen or retail environment. Invest in the Cookkart Visi Cooler 37 Ltrs Western and watch as your products fly off the shelves with irresistible freshness and style.

**Technical Specifications**

External Dimensions W x D x H (mm)	: 350 (W) x 460 (D) x 630 (H)
Gross Volume	: 37 Liters
No Of Shelves	: 2
Temperature Range (°C)	: 0°C to 10°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 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.