

Visi Cooler 89 Ltrs Western

Rs. 19300 ~~Rs.~~ ₹ 18,300
(GST Extra)

Looking for a reliable solution to keep your beverages chilled and ready to serve? Introducing the Visi Cooler 89 Ltrs Western by Cookkart! This powerful and sleek visi cooler is designed to enhance the presentation of your products while keeping them at the perfect temperature for maximum freshness.

With a generous capacity of 89 liters, this visi cooler is perfect for restaurants, cafes, convenience stores, and more. The stylish Western design adds a touch of elegance to any space, making it a perfect fit for both modern and traditional settings.



Equipped with advanced cooling technology, the Visi Cooler 89 Ltrs Western by Cookkart ensures efficient cooling performance, so your drinks stay ice-cold even during peak hours. Say goodbye to lukewarm beverages and hello to refreshing drinks that customers will love.

Invest in the Visi Cooler 89 Ltrs Western by Cookkart today and elevate your beverage presentation while keeping your drinks at their absolute best. Don't miss out on this powerful cooling solution that will take your business to the next level! Order now and experience the difference for yourself.

Technical Specifications

| | |
|------------------------------------|-------------------------------|
| External Dimensions W x D x H (mm) | : 462 (W) x 474 (D) x 664 (H) |
| Gross Volume | : 59 litres |
| 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.