

Visi Freezer Double Door 1000 Ltrs Frost Free Elanpro

Rs. 221600 **Rs. ₹ 211,000**
(GST Extra)

Introducing the ultimate solution for commercial refrigeration needs - the Visi Freezer Double Door 1000 Ltrs Frost Free Elanpro from Cookkart. This high-performance freezer is designed to meet the demands of busy restaurants, cafes, and catering services.

With a spacious 1000 liters capacity, this freezer provides ample room for storing a large quantity of food items while keeping them fresh and easily accessible. The frost-free design ensures hassle-free maintenance, allowing you to focus on running your business smoothly.

Equipped with double doors, the Visi Freezer allows for convenient organization and easy access to your frozen goods. The sleek and modern Elanpro design adds a touch of sophistication to your kitchen space, making it a stylish yet functional addition to your commercial setup.

Say goodbye to space constraints and storage issues with the Visi Freezer Double Door 1000 Ltrs Frost Free Elanpro. Invest in this top-of-the-line freezer today and elevate your business with efficiency and style.



Technical Specifications

Castors	: Yes
Door Type	: Triple Pane Heated Glass
External Dimensions W x D x H (mm)	: 1370 x 700 x 1990
Lock & Key	: Yes
No Of Baskets / Shelves	: 10
No. of Doors	: 2
Temperature Range (°C)	: -16° ~ -20°C
Capacity	: 1000

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.