

## Visi Freezer Triple Door 1500 Ltrs Frost Free Elanpro

~~Rs. 372200~~ **Rs. ₹ 354,400**  
(GST Extra)

Bring home the Cookkart Visi Freezer Triple Door 1500 Ltrs Frost Free Elanpro and experience unmatched convenience and efficiency in preserving your food items. This premium triple door freezer offers a spacious 1500 liters capacity, ensuring ample storage space for all your frozen goods. The frost-free technology guarantees hassle-free maintenance while the Elanpro brand ensures exceptional quality and reliability.

With its sleek design and durable construction, this Visi Freezer is a powerhouse of performance, perfect for commercial kitchens, restaurants, and food businesses. Say goodbye to storage concerns and hello to organized and efficient freezing with the Cookkart Visi Freezer Triple Door 1500 Ltrs Frost Free Elanpro. Upgrade your freezing capabilities today and elevate your culinary experience with this top-of-the-line freezer.



### Technical Specifications

Castors	: Yes
Door Type	: Triple Pane Heated Glass
External Dimensions W x D x H (mm)	: 2058 x 722 x 1982
Lock & Key	: Yes
No Of Baskets / Shelves	: 15
No. of Doors	: 3
Temperature Range (°C)	: -16° ~ -20°
Capacity	: 1500

### 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.