

Glass Door Visi Cooler Single Door 102 Ltrs Elanpro

~~Rs. 25200~~ **Rs. ₹ 24,000**
(GST Extra)

Introducing the Glass Door Visi Cooler Single Door 102 Ltrs by Elanpro, a sleek and stylish refrigeration solution designed to showcase your products in the most appealing way. This powerful cooler is perfect for keeping your beverages and snacks chilled while attracting customers with its crystal-clear glass door. With a capacity of 102 liters, this Visi Cooler is ideal for small businesses, cafes, and retail outlets looking to make a bold statement. The Elanpro Visi Cooler combines performance with elegance, offering reliability and efficiency in one compact package. Upgrade your display game and keep your goods fresh with this must-have appliance from Cookkart.



Technical Specifications

Door Type	: Double Vaccum Glass
External Dimensions W x D x H (mm)	: 394 x 400 x 660
No. of Doors	: 1
Temperature Range (°C)	: 1°C ~ 8°C
Capacity	: 102

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.