

Glass Door Visi Cooler Single Door 200 Ltrs Elanpro

Rs. 38200 **Rs. ₹ 36,300**
(GST Extra)

Introducing the Glass Door Visi Cooler Single Door 200 Ltrs Elanpro, a powerful and efficient refrigeration solution designed to elevate your business' cooling needs with style and functionality. This sleek and spacious visi cooler from Cookkart is perfect for showcasing your beverages and perishable items in a visually appealing manner.

With a generous capacity of 200 liters, this single door visi cooler ensures ample storage space for your products while maintaining optimal temperature levels. The transparent glass door not only enhances visibility but also adds a touch of sophistication to your space, enticing customers to explore your offerings.

The Elanpro visi cooler is built to deliver performance and reliability, making it a must-have for businesses in need of a high-quality refrigeration solution. Whether you run a convenience store, cafe, or supermarket, this visi cooler is the perfect addition to keep your products fresh and enticing to customers.

Upgrade your refrigeration game with the Glass Door Visi Cooler Single Door 200 Ltrs Elanpro from Cookkart and watch your sales soar. Invest in this powerhouse appliance today and take your business to the next level!



Technical Specifications

Castors	: Yes
Door Type	: Double Vacuum Glass
External Dimensions W x D x H (mm)	: 500 x 578 x 1520
No Of Baskets / Shelves	: 3
No. of Doors	: 1
Temperature Range (°C)	: 2°C ~ 10°C
Capacity	: 200

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.