

## Glass Door Visi Cooler Single Door 300 Ltrs Elanpro

~~Rs. 46000~~ **Rs. ₹ 43,800**  
(GST Extra)

Introducing the Glass Door Visi Cooler Single Door 300 Ltrs by Elanpro, a must-have addition to your commercial kitchen. This sleek and spacious cooler is designed to showcase your products while keeping them perfectly chilled. With a generous capacity of 300 liters, it provides ample storage for your beverages and perishable items.

The clear glass door not only offers a visually appealing display but also allows easy visibility of the contents, making it convenient for your customers to spot their favorite items. The Elanpro Visi Cooler is equipped with advanced cooling technology to ensure consistent and efficient cooling performance.

Ideal for cafes, restaurants, supermarkets, and more, this Visi Cooler combines style with functionality to meet the demands of your business. Upgrade your refrigeration solution with the Elanpro Glass Door Visi Cooler and enhance the presentation of your products while keeping them fresh and ready for sale. Invest in quality, efficiency, and style with Cookkart!



### Technical Specifications

Castors	: Yes
Door Type	: Double Vaccum Glass
External Dimensions W x D x H (mm)	: 560 x 618 x 1674
No Of Baskets / Shelves	: 4
No. of Doors	: 1
Temperature Range (°C)	: 2°C ~ 10°C
Capacity	: 300

### 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.