

Glass Door Visi Cooler Single Door 400 Ltrs Elanpro**Rs. 52500 ~~Rs. ₹ 50,000~~**
(GST Extra)

Introducing the Glass Door Visi Cooler Single Door 400 Ltrs by Elanpro, a must-have appliance for your commercial kitchen or retail space. This sleek and modern visi cooler offers optimal visibility with its glass door design, allowing customers to easily view and access chilled beverages, desserts, or snacks.

With a generous capacity of 400 liters, this visi cooler provides ample storage space while maintaining a compact footprint. The stylish Elanpro design enhances the aesthetics of any environment, while the energy-efficient operation ensures cost-effective performance.

Keep your products cool and visually appealing with the Glass Door Visi Cooler. Elevate your business and attract more customers with this high-quality and reliable refrigeration solution. Upgrade your space with the Elanpro Glass Door Visi Cooler today!

**Technical Specifications**

| | |
|------------------------------------|-----------------------|
| Castors | : Yes |
| Climate Class | : T |
| Door Type | : Double Vaccum Glass |
| External Dimensions W x D x H (mm) | : 645 x 618 x 1914 |
| Lock & Key | : Yes |
| No Of Baskets / Shelves | : 4 |
| No. of Doors | : 1 |
| Temperature Range (°C) | : 2°C ~ 10°C |
| Capacity | : 400 |

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.