

Glass Door Visi Cooler Single Door 515 Ltrs Elanpro

Rs. 72300 Rs. [] 68,800 (GST Extra)

Introducing the Glass Door Visi Cooler Single Door 515 Ltrs by Elanpro, now available at Cookkart! This top-of-the-line commercial refrigerator is designed to showcase your products in style while keeping them perfectly chilled. With a spacious 515 liters capacity, this visi cooler is ideal for displaying beverages, desserts, dairy products, and more.

Crafted with a sleek glass door, this Elanpro visi cooler not only adds a touch of elegance to your establishment but also entices customers with a clear view of the enticing items inside. Its energy-efficient design ensures consistent cooling performance, while the durable construction guarantees long-lasting reliability in high-traffic environments.



Upgrade your display capabilities and enhance your customer experience with the Glass Door Visi Cooler Single Door 515 Ltrs from Cookkart. Elevate your business to new heights with this must-have refrigeration solution! Order yours today and start showcasing your products like never before.

Technical Specifications

Castors : Yes

Door Type : Double Vacuum Glass

External Dimensions W x D x H (mm): 680 x 690 x 2010

Lock & Key : Yes

No Of Baskets / Shelves : 4

No. of Doors : 1

Temperature Range (°C) : $2^{\circ}C \sim 10^{\circ}C$

Capacity : 515

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.