

Glass Door Visi Cooler Single Door 600 Ltrs Elanpro

Rs. ~~77500~~ Rs. ₹ 73,800
(GST Extra)

Introducing the Glass Door Visi Cooler Single Door 600 Ltrs from Elanpro, now available at Cookkart! This sleek and efficient cooler is designed to showcase your products while keeping them perfectly chilled. With a generous capacity of 600 liters, you can store a wide variety of items with ease.

Ideal for cafes, restaurants, and convenience stores, this Visi Cooler is a must-have for businesses looking to attract customers with a visually appealing display. The glass door allows customers to easily view the products inside, increasing impulse purchases and driving sales.

Equipped with advanced cooling technology, this cooler ensures consistent temperatures to keep your items fresh and delicious. Its compact design saves space while maximizing storage capacity, making it a practical and stylish addition to any commercial space.

Upgrade your business with the Glass Door Visi Cooler Single Door 600 Ltrs from Elanpro, available at Cookkart. Invest in quality, performance, and style today!



Technical Specifications

Castors	: Yes
Door Type	: Double Vacuum Glass
External Dimensions W x D x H (mm)	: 850 x 720 x 2205
Lock & Key	: Yes
No Of Baskets / Shelves	: 5
No. of Doors	: 1
Temperature Range (°C)	: 2°C ~ 10°C
Capacity	: 600

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.