

Glass Door Visi Cooler Double Door 700 Ltrs Elanpro

~~Rs. 94500~~ **Rs. ₹ 90,000**
(GST Extra)

Introducing the Glass Door Visi Cooler Double Door 700 Ltrs Elanpro from Cookkart!

Enhance the appeal of your products with this spacious and stylish visi cooler that boasts a generous capacity of 700 liters. Perfect for showcasing drinks, desserts, and snacks, this double door cooler from Elanpro is designed to elevate your business to the next level.

Crafted with high-quality materials, this visi cooler not only offers ample storage space but also ensures optimal visibility with its sleek glass doors. Whether you own a cafe, restaurant, or supermarket, this cooler is a must-have to attract customers and boost sales.

Invest in the Glass Door Visi Cooler Double Door 700 Ltrs Elanpro from Cookkart today and give your products the spotlight they deserve! Upgrade your display game and watch your business thrive.



Technical Specifications

Castors	: Yes
Door Type	: Double Vaccum Glass
External Dimensions W x D x H (mm)	: 1090 x 750 x 2050
Lock & Key	: Yes
No Of Baskets / Shelves	: 8
No. of Doors	: 2
Temperature Range (°C)	: 2°C ~ 10°C
Capacity	: 700

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.