

## Glass Door Visi Cooler Double Door 1000 Ltrs Elanpro

~~Rs. 124800~~ **Rs. ₹ 118,800**  
(GST Extra)

Introducing the Glass Door Visi Cooler Double Door 1000 Ltrs by Elanpro, a game-changing addition to your commercial kitchen setup. This powerful visi cooler is designed to elevate your storage capabilities with a generous 1000 liters capacity, ensuring ample space for all your perishable goods.

Crafted with precision and innovation, this visi cooler features glass doors that offer a clear view of your stored items, creating an enticing display for customers and making it easier for staff to locate what they need. The sleek design of the cooler adds a touch of sophistication to your space while its double door configuration enhances accessibility and organization.

Ideal for restaurants, cafes, supermarkets, and more, this Elanpro visi cooler is a must-have for businesses that prioritize efficiency and style. Invest in the Glass Door Visi Cooler Double Door 1000 Ltrs today and take your storage game to the next level!



### Technical Specifications

Castors	: Yes
Door Type	: Double Vaccum Glass
External Dimensions W x D x H (mm)	: 1255 x 750 x 2050
Lock & Key	: Yes
No Of Baskets / Shelves	: 8
No. of Doors	: 2
Temperature Range (°C)	: 2°C ~ 10°C
Capacity	: 1000

### 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.