

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.