

Glass Door Visi Cooler Triple Door Elanpro

Rs. 261300 Rs. [] 248,800 (GST Extra)

Enhance the visibility of your products while keeping them perfectly chilled with the Glass Door Visi Cooler Triple Door by Elanpro from Cookkart! This premium commercial refrigeration unit is designed to showcase your merchandise in style, attracting customers with its sleek glass door design. The spacious triple-door layout provides ample storage space for a wide range of products, ensuring easy access and convenient organization. With its efficient cooling system, this visi cooler maintains optimum temperature levels to keep your items fresh and appealing. Elevate your display game and draw in customers with this high-quality and visually striking visi cooler from Cookkart!



Technical Specifications

Castors : Yes

Door Type : Double Vaccum Glass External Dimensions W x D x H (mm) : 1800 x 590 x 2015

Lock & Key : Yes
No Of Baskets / Shelves : 15
No. of Doors : 3

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

Capacity : 1500

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.