

## Juice Dispenser 16Ltr Ugolini

## Rs. 76500 (GST Extra)

Introducing the high-quality Juice Dispenser 16Ltr Ugolini from Cookkart, the perfect solution for refreshing and serving delicious beverages at any event or establishment. This commercial-grade dispenser is designed to attract attention with its sleek and professional appearance, while also being durable and reliable.

The Juice Dispenser 16Ltr Ugolini is equipped with a large 16-liter capacity, allowing you to easily serve a variety of juices, iced teas, lemonades, and more to thirsty customers or guests. Its user-friendly design ensures effortless operation and maintenance, making it ideal for busy food service environments.



Impress your customers and boost sales with this premium juice dispenser that combines style and functionality. Invest in the Juice Dispenser 16Ltr Ugolini from Cookkart today and elevate your beverage service to the next level.

# **Technical Specifications**

Capacity Per Tank : 8 Ltrs X 2
Mixing Type : Fountain
Power : 270W
Refrigerant : R134A

Temperature : +5 °C to +10°C Thermostat : 1 (Adjustable ) Voltage : 220 v / 50 Hz

Weight in Kgs : 17 Kgs No of Tanks : 2

Material : Stainless Steel base, Polycarbonate Tanks

Dimension in Inches (L X W X H): 25X40X63

## **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.

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