

Juice Dispenser 1 Tank

Rs. 28000 (GST Extra)

Introducing the Juice Dispenser 1 Tank from Cookkart, your ultimate solution for serving refreshing beverages with ease and style! This powerful juice dispenser is designed to elevate your drink service to the next level, ensuring your guests are always delighted.

Equipped with a single tank, this dispenser is perfect for efficiently storing and serving a variety of juices, creating a visual spectacle that leaves a lasting impression.

Crafted with high-quality materials, the Juice Dispenser 1 Tank boasts durability and longevity, making it a reliable and essential addition to any commercial kitchen or event space.

Get ready to boost your beverage service and stand out from the crowd with the Cookkart Juice Dispenser 1 Tank. Upgrade your drink service game today and watch your business soar to new heights!



Technical Specifications

Tank Capacity: 15 Ltr No of Tanks : 1

Material : Stailess Steel Base, Polycarbonate Juice tank

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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