

## Juice / Beverage Dispenser with 2 x 8 ltr. Jars

Rs. 70200 (GST Extra)

Introducing the Cookkart Juice/Beverage Dispenser with dual 8-liter jars - the ultimate way to elevate your beverage service! This sleek and efficient dispenser is perfect for catering events, restaurants, or any venue where refreshing drinks are a must-have.

The dual 8-liter jars allow you to offer a variety of beverages simultaneously, appealing to a wide range of tastes and preferences. With its durable construction and easy-to-use design, this dispenser is a practical and stylish addition to any setting.



Impress your guests and customers with a professional beverage presentation using the Cookkart Juice/Beverage Dispenser. Keep your drinks chilled and easily accessible while adding a touch of elegance to your service. Upgrade your beverage service today with this exceptional dispenser from Cookkart!

### Technical Specifications

Dimension W x D x H (mm) : 290 x 400 x 680

No. of bowls : 2

### 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.