

## Commercial Water Dispenser 80 Ltr Normal Water

Rs. 37200 (GST Extra)

Quench your thirst and keep your staff hydrated with the Cookkart Commercial Water Dispenser 80 Ltr Normal Water. This high-capacity water dispenser is designed to meet the demands of busy workplaces and public spaces. With an impressive 80-liter capacity, you can ensure that there is always an ample supply of refreshing, cool water available.

The Cookkart Commercial Water Dispenser features a sleek and modern design that will complement any environment. Its durable construction ensures long-lasting performance, while the easy-to-use controls make dispensing water a breeze. Whether you are hosting a large event or need to provide water for a busy office, this dispenser is the perfect solution.



Stay ahead of the game and elevate your hydration experience with the Cookkart Commercial Water Dispenser. Order yours today and keep the drinks flowing in style!

### Technical Specifications

Dimension in MM (L X W X H) :	L 550 x W 525 xH 1450 MM
Flow rate -(Litres / Hour ) :	125
Insulation of Cooling Tank :	PUF /EPE
MOC -Faucets :	Brass -Chromium plated
MOC -Housing SS304 :	Stainless Steel -0.8 mm Sheet
MOC -Legs SS202 :	Stainless Steel -2.0 mm Sheet
MOC -Normal Water :	LLDPE
Nett Weight in Kg (Apptox) :	48
No .of Power cord :	1
No.Of Faucets :	2
Power supply (AC 50 HZ) :	180 to 260 Volts
Purification Method :	Any combinations of Reverse Osmosis /Ultraviolet /Ozone
Storage Tank -Normal Water :	80

### 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.