

Commercial Water Dispenser 80 Ltr Normal Water 6 Faucets

Rs. 42900 (GST Extra)

Upgrade your beverage service with the Cookkart Commercial Water Dispenser, offering a generous capacity of 80 liters and equipped with 6 convenient faucets for easy dispensing. This high-quality water dispenser is designed for heavy-duty commercial use, ensuring constant access to refreshing normal water for your customers or employees. With its efficient functionality and durable construction, this water dispenser is a reliable asset for any business looking to provide top-notch hydration solutions. Invest in the Cookkart Commercial Water Dispenser today and elevate your beverage service to the next level!



Technical Specifications

Dimension in MM (L X W X H) : L 550 x W 525 x H 1450 MM

Flow rate -(Litres / Hour) : 250
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) : 52
No .of Power cord : 1
No.Of Faucets : 6

Power supply (AC 50 HZ) : 180 to 260 Volts

Purification Method : Any combinations of Reverse Osmosis

/Ultraviolent /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.

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