

Commercial Water Dispenser 33 Ltr Normal & Hot Water

Rs. 30000 (GST Extra)

Upgrade your workspace with the Cookkart Commercial Water Dispenser, the ultimate solution for your hydration needs. Boasting a generous 33-liter capacity, this powerhouse appliance effortlessly provides both normal and hot water instantly. Say goodbye to thirst and hello to convenience with this sleek and efficient water dispenser. Whether you're in need of a cool refreshment or a soothing cup of tea, this machine has you covered. Elevate your workplace with the Cookkart Commercial Water Dispenser and experience the difference today!



Technical Specifications

Dimension in MM (L X W X H)	: L 365 x W 355x H 1370 MM
Flow rate -(Litres / Hour)	: 75
Heater Power In Watts	: 1000
Insulation of Cooling Tank	: PUF /EPE
MOC -Faucets	: Brass -Chromium plated
MOC -Hot Water Tank SS 304	: Stainless Steel -0.8 mm Sheet
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)	: 37
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	: 30
Storage Tank -Hot Water	: 3

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.