

Commercial Water Dispenser 54 Ltr Normal & Hot Water

Rs. 35800 (GST Extra)

Quench your thirst for convenience and efficiency with Cookkart's Commercial Water Dispenser, providing the perfect solution for serving up refreshing beverages in any high-traffic environment. With a generous capacity of 54 liters, this powerhouse appliance delivers both normal and hot water on demand, making it an indispensable addition to your business or workplace. Say goodbye to time-consuming water refills and hello to seamless hydration for your valued customers and staff. Upgrade to 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 455 xW 450 x H 1370 MM

Flow rate -(Litres / Hour) : 100
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) : 40
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

/Ultraviolent /Ozone

Storage Tank -Normal Water : 50 Storage Tank -Hot Water : 4

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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