

## **Commercial Water Dispenser 80 Ltr Normal & Cold Water 6 Faucets**

**Rs. 68600 (GST Extra)** 

Introducing the Cookkart Commercial Water Dispenser - the ultimate solution for keeping your customers refreshed and hydrated! This high-capacity 80 liter dispenser features both normal and cold water options, along with 6 convenient faucets for easy usage even during peak hours. Ideal for busy establishments such as restaurants, cafes, and offices, this commercial water dispenser ensures that you can quench your customers' thirst quickly and efficiently. Invest in the Cookkart Commercial Water Dispenser to elevate your customer service and keep them coming back for more! Stay ahead of the competition with this powerful and reliable addition to your establishment.



## **Technical Specifications**

Compressor refrigerant : R -134a

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 - Cold Water Tank SS 304 : Stainless Steel -0.8 mm Sheet

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) : 70
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 : 30 Storage Tank -cold Water : 40

## **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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in