

Commercial Water Dispenser 40 Ltr Normal , Hot & Cold Water

Rs. 51500 (GST Extra)

Introducing the Cookkart Commercial Water Dispenser 40 Ltr, the ultimate solution for satisfying your employees and customers' hydration needs! This versatile water dispenser delivers refreshing hot and cold water with the simple push of a button, ensuring everyone stays hydrated and productive throughout the day.

With a generous capacity of 40 liters, this commercial water dispenser is perfect for high-traffic areas such as offices, schools, and restaurants. Whether it's a steaming cup of coffee on a chilly morning or a chilled glass of water on a hot day, this dispenser offers the perfect temperature for every palate.

Equipped with robust construction and sleek design, the Cookkart Commercial Water Dispenser combines durability and style to enhance any space. Say goodbye to cumbersome water jugs and hello to the convenience of instant access to hot and cold water.

Invest in the Cookkart Commercial Water Dispenser 40 Ltr today and elevate your hydration experience with ease and efficiency. Keep your employees and customers happy, healthy, and hydrated with this must-have appliance. Order now and quench your thirst for success!



Technical Specifications

Compressor refrigerant	: R -134a
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 - Cold Water Tank SS 304	: Stainless Steel -0.8 mm Sheet
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)	: 50
No .of Power cord	: 1

Technical Specifications

No.Of Faucets	: 3
Power supply (AC 50 HZ)	: 180 to 260 Volts
Purification Method	: Any combinations of Reverse Osmosis /Ultraviolet /Ozone
Storage Tank -Normal Water	: 14
Storage Tank -cold Water	: 14
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.