

Commercial Water Dispenser 80 Ltr Normal & Hot Water 6 Faucets

Rs. 74300 (GST Extra)

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
Heater Power In Watts	: 2000
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)	: 73
No .of Power cord	: 1
No.Of Faucets	: 45452
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 -cold Water	: 40
Storage Tank -Hot Water	: 5



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.