

Commercial Water Dispenser 80 Ltr Normal & Hot Water 6 Faucets

Rs. 74300 (GST Extra)

Introducing the ultimate solution for all your commercial water dispensing needs - the Cookkart Commercial Water Dispenser 80 Ltr! This powerhouse machine not only delivers a whopping 80 liters of refreshing, crystal-clear water but also boasts the ability to dispense both normal and hot water at your fingertips.

Equipped with 6 convenient faucets, this water dispenser is designed to cater to high-volume environments with ease, ensuring that your patrons never run out of hydration. Whether you're serving up chilled water on a scorching summer day or need a piping hot cup of tea in an instant, this versatile dispenser has got you covered.



Impress your customers and streamline your beverage service with the Cookkart Commercial Water Dispenser 80 Ltr. Say goodbye to long queues and hello to efficiency! Invest in this top-of-the-line dispenser today and watch your business thrive. It's time to elevate your establishment with the best in the industry.

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 /Ultraviolent /Ozone

Storage Tank -Normal Water : 30



Technical Specifications

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.