

Commercial Dishwasher Hood Type 47 Rack

Rs. 247200 (GST Extra)

Introducing the ultimate solution for efficient and thorough dishwashing - the Commercial Dishwasher Hood Type 47 Rack by Cookkart. This powerhouse of a machine is designed to streamline your kitchen operations and ensure sparkling clean dishes with every use.

With a massive capacity of 47 racks, this commercial dishwasher is perfect for high-volume establishments such as restaurants, hotels, and catering services. The hood type design not only saves space but also enhances the overall workflow in the kitchen, making dishwashing a breeze.

Say goodbye to manual scrubbing and embrace the power of automation with this top-of-the-line dishwasher. Its advanced features and technology guarantee superior cleaning performance, leaving your dishes sanitized and spotless in no time.

Invest in the Commercial Dishwasher Hood Type 47 Rack by Cookkart and experience unparalleled efficiency, reliability, and convenience in your kitchen. Elevate your dishwashing game to new heights and impress your customers with impeccably clean tableware every time. Order yours today and revolutionize the way you do dishes!



Technical Specifications

Boiler Capacity	: 12 L
Boiler heating elements	: 12 kW
Boiler reducible to	: 6 kW
Default Installed Power	: 12.9 kW
Dimension	: 748x833x1515/1970
Drain line size	: 40mm
Electric Supply voltage	: 380-400V / 3Phase / 50Hz
Frequency	: 50 Hz
Housing Material	: Stainless Steel
Inlet Water supply pressure	: 7 - 102 psi (0.5 - 7 bar)
Power	: 2000 W
Tank Capacity	: 42L
Tank heating elements	: 3 kW
Wash pump size	: 0,8 kW

Technical Specifications

Water consumption per cycle	: 3 L
Water supply temperature	: 10-60 °C
Weight in Kgs	: 68 kg
Capacity	: 47 Rack / Hour
Type	: Fully-Automatic

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.