

Juice Dispenser 2 Tank

Rs. 35600 (GST Extra)

Introducing the Cookkart Juice Dispenser 2 Tank - the ultimate solution for all your beverage dispensing needs! This high-performance and stylish juice dispenser is designed to elevate your drink service to the next level. With its innovative two-tank design, you can now offer a variety of refreshing juices simultaneously, doubling the choices for your customers and enhancing their experience.

Crafted with durable materials, the Cookkart Juice Dispenser guarantees long-lasting performance and reliability, making it a smart investment for any food service establishment. Its user-friendly features and easy-to-use controls ensure hassle-free operation, allowing you to focus on serving delicious beverages to your patrons.

Perfect for restaurants, cafes, catering events, and more, this juice dispenser is sure to attract attention and boost sales with its sleek design and practical functionality. Upgrade your beverage service today with the Cookkart Juice Dispenser 2 Tank and take your business to new heights!



Technical Specifications

Capacity Per Tank : 15 Ltrs
No of Tanks : 2 Tanks
Material : Stainless Base , Polycarbonate Body

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.