

## **Commercial Gas Range Four Burner With Oven Electrolux**

Rs. 337000 (GST Extra)

Transform your kitchen with the Cookkart Commercial Gas Range Four Burner With Oven Electrolux, a powerhouse appliance designed to take your culinary creations to the next level. This top-of-the-line gas range features four powerful burners that deliver precise heat control for all your cooking needs. The built-in oven offers versatility and convenience, allowing you to bake, roast, and broil with ease.

Crafted by Electrolux, a trusted name in kitchen appliances, this commercial gas range combines sleek design with high performance. From busy restaurant kitchens to catering services and more, this versatile appliance is perfect for any professional cooking environment.

Upgrade your cooking experience with the Cookkart Commercial Gas Range Four Burner With Oven Electrolux and unleash your culinary potential like never before. Order now and experience the difference of cooking with quality and precision.



## **Technical Specifications**

Back Burner Power : 5.5 - 5.5 KW
Burner Dimension : Ø 60 mm
Front Burner Power : 5.5 - 5.5 KW
Gas Consumption : 74998 Btu / Hr

Gas Input : 1/2" Optional Gas Type : LPG

Oven Dimension : 540 mm x 650 mm x 300 mm Oven Temperature : 140 °C MIN; 300 °C MAX Standard Gas Delivery : Natural Gas / G20 / 20 mbar

Weight in Kgs : 80 Kgs

## **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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in