

Commercial Gas Range Four Burner With Oven Electrolux

Rs. 337000 (GST Extra)

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.