

Rotary Rack Oven 32 Trays Diesel / Gas

Rs. 1071500 (GST Extra)

Technical Specifications

Dimension in MM (L X W X H)	: 2550 X 1600 X 2500 MM
Power Consumption	: 5 KW
Power Supply	: 380V / 50Hz
Special Features	: 1. Burner: Olympia (Japan) / Riello(Italy) for optional. 2. With Steaming Function. 3. Heat Exchanger Inner Material SS #304. 4. A/C Contractor : Schneider (France). 5. Electric Relay: Omron (Japan). 6. Temperature Controller & Timer : CHAO (Taiwan). 7. Double Layer PU Cotton Insulation : 145mm Thickness. 8. Accessory : 2 Trolley. 9. Excellent Hot Air Circulation System.
Temperature Range	: 25°C to 300°C
Tray Size	: 16 X 24 Inches
Weight in Kgs	: 1800 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.