

Commercial Convection Oven 5 Tray Electric With Steaming

Rs. 171500 Rs. [] 162,900 (GST Extra)

Upgrade your commercial kitchen with the Cookkart Commercial Convection Oven 5 Tray Electric With Steaming. This powerful oven is designed to take your culinary creations to the next level with its efficient convection cooking and steaming capabilities. With five spacious trays, you can easily cook multiple dishes at once, saving you time and maximizing productivity. Whether you are baking, roasting, or steaming, this oven delivers consistent and delicious results every time. Elevate your cooking game and impress your customers with the Cookkart Commercial Convection Oven 5 Tray Electric With Steaming.



Technical Specifications

Dimension in MM (L X W

XH)

: 1370 X 910 X 890 MM

Power Consumption

Special Features

: 9.5 KW

Power Supply

: 380V / 50Hz 9

: 1. With steam function. 2. Distance of tray to tray: 110mm. 3. Using Schneider, Omron components for electrical control system. 4. Up the temperature to 200 °C, just need

10-12 mins 5. Suitable for toast, Hamburger, bread, egg pie, cookie, meat, Chicken, duck.

Temperature Range

: 0°C to 300°C

Tray Size

: 400 X 600 MM

Weight in Kgs

: 272 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.

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