

Commercial Convection Oven 5 Tray Gas With Steaming

Rs. ~~185800~~ Rs. ₹ 177,200
(GST Extra)

Technical Specifications

Dimension in MM (L X W X H)	: 1370 X 910 X 890 MM
Power Consumption	: 0.5 KW
Power Supply	: 220V / 50Hz
Special Features	: 1. Manual Control Panel 2. With steam function. 3. Distance of tray to tray: 110mm. 4. Using Schneider, Omron components for electrical control system. 5. Up the temperature to 200 °C, just need 10-12 mins 6. Suitable for toast, Hamburger, bread, egg pie, cookie, meat, Chicken, duck. 7. Gas consumption: 2.0kg/h
Temperature Range	: 0°C to 350°C
Tray Size	: 400 X 600 MM
Weight in Kgs	: 350 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.