

Ventless High Speed Oven Concorde

~~Rs. 529200~~ **Rs. ₹ 490,000**
(GST Extra)

Technical Specifications

100% Microwave	: 1-Mag/ 1100 W
Combi mode	: 1100w+1600 W
Cooking Speed	: 10 times faster
Dimension W x D x H (mm)	: 383 X 693 X 610 mm
Dimensions Chamber	: 320 x 320 x 195 mm
Display	: Touch screen
Door Opening	: Pull down
Edit	: Can edit recipe data and images on both PC and ovens
Exterior Finish	: Stainless steel
Fan Setting	: 10-100% in 1% steps
Frequency	: 2450MHz
Impingement	: 1-heater/1600 W
Interior Finish	: 304 Stainless steel
Load	: USB port to load recipes and images
Max Current	: 16A
Max Power	: 3500 W
Micro Setting	: 0-100% in 10% steps
Model	: Concorde
Power source	: 1-Ph / 220-240V / 50Hz
Program Menu	: Multi-level menu capability
Programmable Settings	: 432 recipes
Rack	: Removable rack
Temp Mode	: 3-mode
Temp Setting	: 0-280°C in 2°C steps.
Time Setting	: 00:00-59:50 in 10 second steps
Weight in Kgs	: 65kg



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.