

## Ventless High Speed Oven Concorde

**Rs. 529900 (GST Extra)**

Introducing the Cookkart Ventless High Speed Oven Concorde, a game-changer in the world of commercial cooking equipment! This innovative oven combines cutting-edge technology with power-packed performance to bring your culinary creations to life in record time. Say goodbye to long wait times and hello to instant gratification with the Concorde's lightning-fast cooking capabilities.

Designed to optimize efficiency in the kitchen, this ventless high-speed oven is perfect for busy restaurants, cafes, and catering services looking to elevate their menu offerings. Whether you're baking, roasting, or toasting, the Concorde delivers exceptional results with precision and speed.

Its sleek and modern design not only adds a touch of sophistication to your kitchen space but also maximizes functionality with its user-friendly controls and intuitive interface. Get ready to impress your customers with perfectly cooked dishes that retain their flavors and nutrients without the hassle of traditional cooking methods.

Invest in the Cookkart Ventless High-Speed Oven Concorde today and experience a revolution in your cooking process. Elevate your culinary game, save time, and boost your productivity with this powerhouse appliance that is sure to become the star of your kitchen!



### 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

## Technical Specifications

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 Reception:** 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.