

Ventless High Speed Oven Concorde Compact

Rs. 537400 (GST Extra)

Introducing Cookkart's top-of-the-line Ventless High Speed Oven - the Concorde Compact!

This powerful and efficient oven is designed to revolutionize your cooking experience. With its cutting-edge technology, the Concorde Compact delivers lightning-fast cooking times while maintaining exceptional taste and texture. Whether you are a professional chef or a home cook, this oven will elevate your culinary creations to new heights.

Say goodbye to long waiting times and hello to instant gratification with the Concorde Compact's high-speed cooking capabilities. Enjoy perfectly cooked dishes in a fraction of the time, saving you valuable minutes in the kitchen.

Its innovative ventless design ensures that you can place it anywhere in your kitchen without the need for additional ventilation. This compact oven packs a punch with its space-saving size, making it ideal for smaller kitchens or food trucks.

Experience the ultimate convenience and efficiency with Cookkart's Ventless High Speed Oven - the Concorde Compact. Upgrade your cooking game today and impress your guests with mouthwatering dishes in record time!



Technical Specifications

100% Microwave	: 1-Mag/ 1050 W
Combi mode	: 1050w+1900 W
Cooking Speed	: 10 times faster
Dimension W x D x H (mm)	: 403 X 589 X 608 mm
Dimensions Chamber	: 335 x 280 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/3500 W
Interior Finish	: 304 Stainless steel
Load	: USB port to load recipes and images

Technical Specifications

Max Current	: 16A
Max Power	: 3500 W
Micro Setting	: 0-100% in 10% steps
Model	: Concorde Compact
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	: 88kg

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

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removable parts that can be washed, ensuring that they can be used repeatedly for various events.