

Ventless High Speed Oven Concorde Plus

Rs. 637200 Rs. [] 590,000

(GST Extra)

Introducing the Ventless High Speed Oven Concorde Plus - a revolutionary kitchen appliance that is a game-changer for any culinary enthusiast! Cookkart proudly presents this cuttingedge oven that combines unmatched speed, efficiency, and versatility to elevate your cooking experience to new heights.

Experience the power of high speed cooking with the Concorde Plus, designed to deliver mouth-watering dishes in a fraction of the time compared to traditional ovens. Its advanced ventless technology ensures hassle-free installation, making it perfect for any kitchen space.



With precision control and consistent heat distribution, this oven guarantees perfect results every time. Whether you're baking, roasting, toasting, or grilling, the Concorde Plus has you covered with its multifunctional capabilities.

Don't settle for mediocrity in the kitchen - unleash your cooking potential with the Ventless High Speed Oven Concorde Plus from Cookkart. Elevate your culinary creations and impress your guests with the unbeatable performance of this powerhouse appliance. Upgrade your kitchen today and embark on a culinary journey like never before!

Technical Specifications

100%Microwave: 2-Mag/ 2200 WCombi mode: 2200w+3800 WCooking Speed: 20 times faster

Dimension W x D x H (mm) : $383 \times 693 \times 610 \text{ mm}$ Dimensions Chamber : $320 \times 320 \times 195 \text{ mm}$

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 : 2-heater/3800 W Interior Finish : 304 Stainless steel

Load : USB port to load recipes and images



Technical Specifications

Max Current : 32A Max Power : 6500 W

Micro Setting : 0-100% in 10% steps

Model : Concorde Plus

Power source : 3-Ph / 380-440V / 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 : 77kg

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.