

## Ventless High Speed Oven Concorde Plus Compact

Rs. 623900 (GST Extra)

Introducing the Ventless High Speed Oven Concorde Plus Compact from Cookkart - the ultimate kitchen innovation built for efficiency and performance. This powerful oven is designed to revolutionize your cooking experience with lightning-fast speed and impeccable results.

Say goodbye to traditional ovens and hello to the future of cooking with the Concorde Plus Compact. This state-of-the-art oven is compact in size but mighty in power, allowing you to cook quickly and effortlessly without the need for ventilation. Whether you're a professional chef or a home cook, this high-speed oven is guaranteed to elevate your culinary creations to new heights.

With precision engineering and cutting-edge technology, the Concorde Plus Compact ensures even heating and consistent cooking every time. Prepare delicious dishes in record time, saving you valuable minutes in the kitchen while delivering mouthwatering meals that will impress even the most discerning palates.

Experience the difference with the Ventless High Speed Oven Concorde Plus Compact from Cookkart - where speed, efficiency, and quality converge to redefine the way you cook. Upgrade your kitchen arsenal today and unleash your culinary potential with this game-changing appliance.



### Technical Specifications

100% Microwave	: 2-Mag/ 2100 W
Combi mode	: 2100w+3500 W
Cooking Speed	: 20 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	: 2-heater/5100 W
Interior Finish	: 304 Stainless steel

## Technical Specifications

Load	: USB port to load recipes and images
Max Current	: 32A
Max Power	: 6500 W
Micro Setting	: 0-100% in 10% steps
Model	: Concorde Compact 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	: 97kg

## 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.