

## Conveyorised Impingement Oven Electric (Gusto E - Junior)

**Rs. 231400 (GST Extra)**

Introducing the Conveyorised Impingement Oven Electric (Gusto E - Junior) from Cookkart, the ultimate kitchen essential for efficient and high-performance cooking! This powerhouse appliance is designed to take your culinary creations to the next level with its cutting-edge technology and superior functionality.



Unleash the power of precision cooking with this conveyorised oven that ensures consistent and rapid heat distribution, resulting in perfectly cooked dishes every time. Whether you're in the restaurant business or catering for a large event, the Gusto E - Junior is a game-changer for optimizing your kitchen workflow and delivering exceptional results.

Experience the thrill of owning a top-of-the-line oven that combines innovation with convenience, making it ideal for busy chefs and food enthusiasts alike. Elevate your cooking game and set the bar high with the Conveyorised Impingement Oven Electric (Gusto E - Junior) - your ticket to culinary perfection. Order yours today and revolutionize the way you cook!

### Technical Specifications

Baking Chamber Dimensions (MM)	: 430 x 260
Calorie (Kcal/h)	: 3300
Conveyor size (MM)	: 830*260
Dimension W x D x H (mm)	: 923*690*412
Electric Power Output (KW)	: 2.9
Input Electricity	: 220V, 50/60Hz
Model	: GUSTO E - Junior
Net Weight (Kg)	: 56
Output pcs (6" pizza)	: 36/hr
Power Consumpition (KWH)	: 1.3
Volume (M³)	: 0.41

### 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.