

Conveyorised Impingement Oven Electric (Gusto - 400E)

Rs. 637200 Rs. [] 590,000 (GST Extra)

Upgrade your kitchen with the cutting-edge Conveyorised Impingement Oven Electric (Gusto - 400E) from Cookkart. This innovative oven is designed to deliver unparalleled efficiency and precision in cooking, ensuring your dishes come out perfectly every time. The Conveyorised Impingement Oven Electric (Gusto - 400E) is equipped with powerful features such as rapid heating, even cooking, and precise temperature control, allowing you to create mouth-watering meals with ease. Say goodbye to uneven baking and undercooked food with this high-performance oven, you can elevate your culinary creations to new heights. Invest in the Conveyorised Impingement Oven Electric (Gusto -400E) today and experience the power of professional cooking at your fingertips.



Technical Specifications

Baking Chamber Dimensions (MM): 460 x 400

Calorie (Kcal/h) : 7300

Conveyor size (MM) : 1055*400

Dimension W x D x H (mm) : 1065*850*450

Electric Power Output (KW) : 6.8

Input Electricity : 220V/50Hz/1Ph & 380V, 50/60Hz

Model : GUSTO- 400E

Net Weight (Kg) : 106
Output pcs (9" pizza) : 20/hr
Power Consumpiton (KWH) : 4
Volume (M³) : 0.39

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.

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