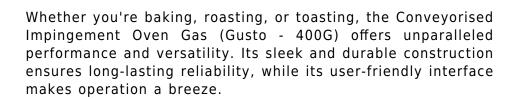


## Conveyorised Impingement Oven Gas (Gusto - 400G)

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

Unleash the power of efficiency and precision with the Conveyorised Impingement Oven Gas (Gusto - 400G) from Cookkart! This cutting-edge oven is designed to revolutionize your cooking process, ensuring consistent and high-quality results every time.

With its innovative impingement technology, this oven delivers rapid and uniform heating, allowing you to cook faster and more efficiently. The conveyorized design further enhances productivity, making it ideal for high-volume food production environments.



Upgrade your kitchen with this powerhouse oven and experience a new level of culinary excellence. Elevate your cooking game with Cookkart and be the master chef you were meant to be!



Baking Chamber Dimensions (MM): 460 x 400

Calorie (Kcal/h) : 7300

Conveyor size (MM) : 1055\*400

Dimension W x D x H (mm) : 1070\*850\*450

Gas : LPG / PNG Gas Consumption ( $m^3/hr$ ) : 0.31 / 0.7

Gas Pressure (kpa) : 2.3-3.3 / 1.0-2.5

Input Electricity : 220V, 50/60Hz

Model : GUSTO- 400G

Net Weight (Kg) : 106 Output pcs (9" pizza) : 20/hr Volume ( $M^3$ ) : 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.