

Conveyorised Impingement Oven Gas (Gusto - 520G - Window)

Rs. 634400 (GST Extra)

Upgrade your commercial kitchen with the cutting-edge Conveyorised Impingement Oven Gas (Gusto - 520G - Window) from Cookkart. This high-performance oven combines speed, efficiency, and precision to deliver mouth-watering results every time. With its innovative impingement technology, this oven ensures rapid and even cooking, while the gas-powered design provides consistent and powerful heat for optimal baking, roasting, and toasting. The addition of a convenient window gives you a clear view of your culinary creations in progress. Take your cooking game to the next level with the Conveyorised Impingement Oven Gas (Gusto - 520G - Window) and experience the ultimate in kitchen performance and productivity. Elevate your dishes with this unmatched kitchen essential that guarantees perfection with every use.



Technical Specifications

Baking Chamber Dimensions (MM)	: 710 x 520
Calorie (Kcal/h)	: 10000
Conveyor size (MM)	: 1445*520
Dimension W x D x H (mm)	: 1520*1140*480
Gas	: LPG / PNG
Gas Consumption (m³/hr)	: 0.42 / 0.95
Gas Pressure (kpa)	: 2.3-3.3 / 1.0-2.5
Input Electricity	: 220V, 50/60Hz
Model	: GUSTO- 520G (Window)
Net Weight (Kg)	: 146
Output pcs (9" pizza)	: 70/hr
Volume (M³)	: 0.83

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.