

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

Rs. 734400 Rs. [] 680,000 (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 (m^3 /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/hrVolume (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.