

## Conveyorised Impingement Oven Electric (Gusto - 520E - Window)

Rs. 734400 Rs. [] 680,000 (GST Extra)

Upgrade your kitchen with the Conveyorised Impingement Oven Electric (Gusto - 520E - Window) from Cookkart! This high-performance oven is designed to elevate your cooking experience with its cutting-edge technology and efficiency. The conveyor system ensures a consistent flow of cooking, while the impingement technology guarantees fast and even cooking results.



With a sleek design and a large viewing window, this oven not only delivers exceptional performance but also adds a modern touch to your kitchen space. Say goodbye to unevenly cooked dishes and hello to perfectly cooked meals every time!

Transform your kitchen into a culinary powerhouse with the Conveyorised Impingement Oven Electric (Gusto - 520E - Window) from Cookkart. Elevate your cooking game and impress your customers with this powerful and efficient oven today!

## **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

Electric Power Output (KW) : 11.5

Input Electricity : 380V, 50/60Hz

Model : GUSTO- 520E (Window)

Net Weight (Kg) : 146
Output pcs (9" pizza) : 70/hr
Power Consumpiton (KWH) : 7.5
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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in