

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

Rs. 634400 (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 Consumpition (KWH)	: 7.5
Volume (M ³)	: 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.