

Conveyorised Impingement Oven Gas (Gusto - 800G - Window)

Rs. 1285200 Rs. [] 1,190,000 (GST Extra)

Looking to take your commercial kitchen to the next level? Look no further than the Conveyorised Impingement Oven Gas (Gusto - 800G - Window) from Cookkart. This powerful oven is designed to deliver exceptional results with unmatched efficiency. The innovative impingement technology ensures rapid and even cooking, while the gas operation provides reliability and cost-effectiveness.

With its spacious window, this oven allows you to keep an eye on your culinary creations without opening the door, saving time and energy. Perfect for busy kitchen environments, the Conveyorised Impingement Oven Gas (Gusto - 800G - Window) is a game-changer for any food service establishment. Elevate your cooking experience and impress your customers with this top-of-the-line oven from Cookkart.



Technical Specifications

Baking Chamber Dimensions (MM) : 910×800 Calorie (Kcal/h) : 26000 Conveyor size (MM) : 1700*800

Dimension W x D x H (mm) : 1800 x 1510 x 1250

 $\begin{array}{ll} \text{Gas} & : \text{LPG / PNG} \\ \text{Gas Consumption (m}^3\text{/hr)} & : 1.10 \text{ / } 2.60 \\ \end{array}$

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

Input Electricity : 220V, 50/60Hz Model : GUSTO-800G Max

Net Weight (Kg) : 398 Output pcs (9" pizza) : 150/hr

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.

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