

## Conveyorised Impingement Oven Electric (Gusto - 800E - Window)

**Rs. 1159800 (GST Extra)**

Introducing the Conveyorised Impingement Oven Electric (Gusto - 800E - Window) from Cookkart, a powerhouse of efficiency and precision in the world of commercial cooking equipment. This top-of-the-line oven is designed to elevate your kitchen operations to new heights with its cutting-edge technology and unparalleled performance.

Equipped with advanced impingement airflow technology, this oven ensures even cooking and consistent results every time. Its electric power source provides fast and reliable heating, allowing you to cook with precision and speed. The convenient window feature allows you to monitor the cooking process without losing heat or disrupting the operation flow.

Ideal for busy kitchens and food establishments, the Conveyorised Impingement Oven Electric (Gusto - 800E - Window) is a game-changer when it comes to productivity and quality. Boost your cooking capabilities and impress your customers with perfectly cooked dishes, all thanks to this innovative oven from Cookkart.

Upgrade your kitchen game with the Conveyorised Impingement Oven Electric (Gusto - 800E - Window) and experience the power of precision cooking at your fingertips. Elevate your culinary creations and streamline your cooking process with this remarkable oven from Cookkart.



### Technical Specifications

Baking Chamber Dimensions (MM)	: 940 x 800
Calorie (Kcal/h)	: 26000
Conveyor size (MM)	: 1700*800
Dimension W x D x H (mm)	: 1800 x 1570 x 1250
Electric Power Output (KW)	: 24
Input Electricity	: 380V, 50/60Hz
Model	: GUSTO-800E Max
Net Weight (Kg)	: 398
Output pcs (9" pizza)	: 150/hr
Power Consumpition (KWH)	: 16
Volume (M <sup>3</sup> )	: 1.16

- 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.