

Heavy Duty Commercial Microwave Oven 34 litres**Rs. 56800 (GST Extra)**

Upgrade your kitchen with Cookkart's Heavy Duty Commercial Microwave Oven 34 litres. This powerhouse appliance is designed to tackle the toughest culinary challenges in professional settings. With a generous capacity of 34 litres, this microwave oven can handle large batches with ease. Its heavy-duty construction ensures durability and reliability, making it the perfect choice for busy commercial kitchens. Streamline your cooking process and boost efficiency with this top-of-the-line commercial microwave oven from Cookkart. Elevate your culinary game and experience the power of precision cooking today!

**Technical Specifications**

Cavity Dimensions W x D x H (mm)	: 370x385x230
Cavity Volume (Litres)	: 34
Cooking Time	: 2.30 mins
External Dimensions W x D x H (mm)	: 553x488x343
Input Power (W)	: 1900
Model	: MWO-34HD
Output Power (W)	: 1400

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 Reception:** 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.