

## Electric Convection Oven with 2 trays and Steam Regulation and Touch Controls

**Rs. 59800 (GST Extra)**

Introducing the Cookkart Electric Convection Oven with 2 trays, Steam Regulation, and Touch Controls - the ultimate kitchen powerhouse that combines precision cooking with cutting-edge technology. Elevate your culinary creations to new heights with this sleek and efficient convection oven.

Equipped with 2 trays for maximum cooking capacity, this oven is perfect for both professional chefs and home cooks alike. The steam regulation feature allows you to control moisture levels with ease, ensuring your dishes turn out perfectly every time. The intuitive touch controls make operating this oven a breeze, putting the power of gourmet cooking right at your fingertips.



Unleash your culinary creativity with the Cookkart Electric Convection Oven - your secret weapon for delicious and perfectly cooked meals. Upgrade your kitchen arsenal today and experience the future of cooking technology firsthand.

### Technical Specifications

Chamber Dimensions W x D x H (mm)	: 460 x 370 x 350
Dimension W x D x H (mm)	: 670 x 650 x 470
Fan	: 1
Heating Elements	: 2
Model	: ECO-28-4T (New)
Pans W x D x H (mm)	: 440 x 318 / 4pans
Power	: 4.5kW
Temperature Range	: 0°C -350°C

### 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.