

Single Deck Gas Oven With Steam, Computer Control & 2 Trays

Rs. 156600 Rs. [] 145,000 (GST Extra)

Enhance your culinary creations with the Cookkart Single Deck Gas Oven with Steam, featuring advanced computer control and 2 spacious trays. This high-performance oven combines precision cooking with the convenience of steam functionality, allowing you to achieve perfect results every time. Elevate your kitchen game with this powerhouse appliance, designed to meet the demands of professional chefs and home cooks alike. Upgrade to the Cookkart Single Deck Gas Oven with Steam for a seamless cooking experience that's sure to impress.



Technical Specifications

Dimension W x D x H (mm) : 1355 x 960 x 720 mm

Electrical Power : 120W

Electricals : 1-220V / 50Hz

Gas Power : 45MJ/HGas Pressure : 2800 (Pa)Model : GFO-1D-2C* Temperature (in °C) : $0 \sim 400$ °C Trays : $2 \times EN$ Trays Weight in Kgs : 130 kgs.

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.