

## Double Deck Gas Oven With Steam, Computer Control & 4 Trays

Rs. 264600 Rs. [] 245,000 (GST Extra)

Introducing the Cookkart Double Deck Gas Oven with Steam, a game-changer in your kitchen! This high-performance oven features computer control technology and comes equipped with 4 spacious trays, making it perfect for commercial use. With the power of steam and precise temperature control, you can achieve mouth-watering results every time. Elevate your cooking game and impress your customers with this must-have kitchen appliance. Upgrade your kitchen with the Cookkart Double Deck Gas Oven with Steam today!



## **Technical Specifications**

Dimension W x D x H (mm) : 1355 x 960 x 1375 mm

Gas Pressure : 2800 (Pa)

Heat Load (MJ / h) : 90

Model : GFO-2D-4C Remarks : 4 trays Weight in Kgs : 220 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.

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