

Commercial Oven 30Ltrs.

Rs. 12190-Rs. [] 10,890

(GST Extra)

Upgrade your kitchen with the Cookkart Commercial Oven 30Ltrs, a powerful appliance designed to meet the demands of a professional kitchen! With a large 30L capacity, this oven is perfect for baking, roasting, and more. Its advanced features ensure precise cooking results every time, while its durable construction guarantees long-lasting performance. Take your culinary creations to the next level with the Cookkart Commercial Oven 30Ltrs - a must-have for any commercial kitchen! Transform your cooking experience with this versatile and reliable oven today.



Technical Specifications

Agitator Speed : Plug-in Color :: Black

Electrical Load : 1600 Watts Flour Capacity : 30 Ltrs

Inner chamber : Stainless Steel

Machine Body Material : MS Powder Coated

Outer Dimensions (W x D x H) : 21 x 14 x 13 inch

Power source : Electric
Temperature : up to 300 °C

Weight in Kgs : 11 kg

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.