

Convection Oven 2 Shelves 18x12

Rs. 28210 Rs. [] 25,190

(GST Extra)

Upgrade your kitchen with the Cookkart Convection Oven 2 Shelves 18x12! This high-performance oven is designed to take your baking to the next level. With two spacious shelves measuring 18x12 inches each, you can bake multiple batches of delicious treats with ease. The convection technology ensures even heating for perfect results every time. Say goodbye to unevenly baked goodies and hello to perfection with this must-have oven. Invest in the Cookkart Convection Oven 2 Shelves 18x12 and elevate your baking game today!



Technical Specifications

Capacity (in Ltrs) : 40 Ltr

Inner Shelf Size : 19X11 Inch

Number of Shelves : 2 nos Power in Watts : 1600W

Temperature : upto 300 °C

Weight in Kgs : 18

Material : Stainless Steel (Inner & Outer Body)

Dimension in Inches (L X W X H): 25 x 19 x 16

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in