

## Convection Oven 2 Shelves 18x18

~~Rs. 41760~~ **Rs. ₹ 37,290**  
(GST Extra)

### Technical Specifications

Air Flow Direction	: Dual Air Flow
Capacity (in Ltrs)	: 65 Ltr
Color	: Grey
Display	: Digital
Heating Tube	: Stainless Steel
Mounting type	: Table Top
Number of Shelves	: 2 nos
Oven Type	: Cabinet Ovens
Temperature	: upto 300 °C
Tray Size	: 18x18 inch
Weight in Kgs	: 27 kg
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 26 x 27 x 18



### 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.