

## **Convection Oven 2 Sheves 18x18 Digital**

Rs. 47920 Rs. [] 42,790

(GST Extra)

Upgrade your kitchen with Cookkart's Convection Oven 2 Shelves 18x18 Digital, the ultimate powerhouse for culinary excellence. This high-performance convection oven boasts cutting-edge technology and precision control, ensuring each dish is cooked to perfection every time. Its spacious interior can accommodate two full-size sheet pans, maximizing efficiency and productivity in your kitchen. With digital controls at your fingertips, you can easily monitor and adjust the cooking process for optimal results. Elevate your cooking game and experience the transformative power of Cookkart's Convection Oven 2 Shelves 18x18 Digital.



## **Technical Specifications**

Capacity (in Ltrs) : 65

Electrical Load : 2800 Watts

No. Of Circulating Blower: 1

Outer Dimensions : 27 x 28 x 18 inch (W x D x H)

Panel : DIGITAL
Power source : Electric
SS Wire Grills : 18" x 18"- 2

## 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