

Convection Oven 2 Shelves 24x18

Rs. 63940 Rs. [] 57,090 (GST Extra)

Upgrade your kitchen game with the Cookkart Convection Oven 2 Shelves 24x18. This versatile oven is designed to revolutionize the way you cook, bake, and roast. With two spacious shelves, you'll have ample room to prepare multiple dishes simultaneously, saving you time and maximizing efficiency. The 24x18 size provides plenty of space for large batches of your favorite recipes, ensuring that you can keep up with demand during busy times. Whether you're a professional chef or a home cook, this convection oven is a must-have for your kitchen. Elevate your culinary creations with the Cookkart Convection Oven 2 Shelves 24x18 today!



Technical Specifications

Blower : 2 Capacity (in Ltrs) : 130

Electrical Load : 3000 Watts

Outer Dimensions: 33 x 28 x 21 inch (W x D x H)

Panel : ANALOG
Power source : Electric
SS Wire Grills : 24" 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