

## Convection Oven 5 Shelves 24x 18

Rs. ~~130460~~ Rs. **116,490**  
(GST Extra)

### Technical Specifications

Air Flow Direction	: Duel Air Flow
Capacity (in Ltrs)	: 260 Liters
Display	: Digital
Electrical Load	: 4200 Watts
Frequency	: 50 Hz
Inner & Outer body	: Stainless Steel
Inner Dimensions	: 24 x 18 x 36 inch (W x D x H)
Mechanical Timer	: 60 minutes
Model	: CO 260
Outer Dimensions	: 31 x 28 x 58 inch (W x D x H)
Power	: Single Phase
Power (Kw)	: 4.2
Power source	: Electric
Size	: 31 X 26 X 44 Inch
SS Wire Grills	: 6 nos. - (24 x 18 inch)
Temperature	: Up to 300oC
Tray Size Mm	: 24 X 18 Inch
Voltage	: 230
Material	: SS



### 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.