

Convection Oven 5 Shelves 24x 18

Rs. 130460-Rs. [] 116,490

(GST Extra)

Upgrade your kitchen game with the Cookkart Convection Oven - a powerful culinary tool designed to take your cooking to the next level. This sleek oven features 5 spacious shelves, each measuring 24x18 inches, providing ample space for all your culinary creations. Whether you are baking, roasting, or simply reheating, this convection oven delivers unparalleled performance and precision. With its efficient convection heating technology, your dishes will cook faster and more evenly, while maintaining their delicious flavors and textures. Elevate your cooking experience with the Cookkart Convection Oven - where power and precision meet perfection.



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 : $24 \times 18 \times 36$ inch (W x D x H)

Mechanical Timer : 60 minutes Model : CO 260

Outer Dimensions : $31 \times 28 \times 58$ 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.

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