

## Convection Oven 6 Shelves 24x24

Rs. 155100 Rs. [] 138,490 (GST Extra)

Revamp your kitchen with the Cookkart Convection Oven featuring 6 spacious shelves and a generous 24x24 size. This powerhouse appliance is a game-changer for your culinary creations, ensuring even cooking and perfect results every time. Whether you're a professional chef or a passionate home cook, this convection oven will elevate your cooking experience to new heights. Say goodbye to uneven baking and hello to consistent, mouth-watering dishes with this essential addition to your kitchen arsenal. Upgrade to the Cookkart Convection Oven today and unleash the full potential of your inner chef!



## **Technical Specifications**

Blower : 3 Capacity (in Ltrs) : 430

Electrical Load : 6000 Watts

Outer Dimensions: 35 x 46 x 60 inch (W x D x H)

Panel : DIGITAL
Power source : Electric

SS Wire Grills : 23" x 23" - 8/10

## 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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