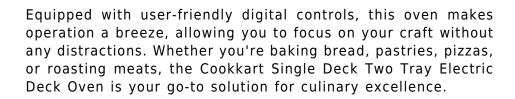


## Single Deck Two Tray Electric Deck Oven in Black Titanium Facia with Steam Boiler, Stone and Digital Controls

Rs. 135000 Rs. [] 125,000 (GST Extra)

Introducing the Cookkart Single Deck Two Tray Electric Deck Oven in Black Titanium Facia with Steam Boiler, Stone, and Digital Controls - the ultimate kitchen powerhouse for culinary perfection! Elevate your baking game with this high-performance oven that boasts a sleek black titanium facia design.

Crafted to meet the demands of professional chefs and home cooks alike, this electric deck oven offers precise temperature control and consistent heat distribution, ensuring delicious results every time. The integrated steam boiler adds a touch of moisture for perfect crusts and breads, while the durable stone deck provides an authentic baking surface for artisanal creations.



Experience the perfect blend of functionality and style with this top-of-the-line oven from Cookkart. Upgrade your kitchen arsenal and unleash your creativity with the power of this exceptional appliance. Transform your culinary creations into masterpieces with the Cookkart Single Deck Two Tray Electric Deck Oven - your key to culinary success!



Dimensions in MM (WxDxH): 1260×945×615mm

Electricals : 220V / 50 Hz

Power (Watts) : 8.6 kW Temperature Range (°C) :  $0 \sim 400$ °C Weight in Kgs : 94 kgs.

## 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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in