

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

~~Rs. 122600~~ **Rs. ₹ 116,470**
(GST Extra)

Introducing the Cookkart Single Deck Two Tray Gas Deck Oven with Steam Boiler - a powerful addition to your commercial kitchen arsenal. Crafted with a sleek Black Titanium Facia, this deck oven not only exudes elegance but also delivers exceptional performance.

Equipped with a Steam Boiler feature, this oven ensures that your baked goods come out moist and perfectly cooked every time. The inclusion of a durable Stone enhances heat retention for even baking results.

Take control of your baking with the advanced Digital Controls, allowing you to easily set and monitor temperature and other settings. Whether you're baking bread, pastries, or pizzas, this versatile oven provides the power and precision you need.

Upgrade your kitchen with the Cookkart Single Deck Two Tray Gas Deck Oven and elevate your baking game to new heights. Unlock the potential of your culinary creations with this reliable and efficient oven.



Technical Specifications

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| Dimensions in MM (WxDxH) : | 1060×675×1150mm |
| Electricals : | 220V / 50 Hz |
| Gas Consumption : | 0.36kg/Hr |
| Power (Watts) : | 200W |
| Temperature Range (°C) : | 0 ~ 400°C |
| Weight in Kgs : | 120 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 Reception: 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.