

## Three Deck Gas Oven With Steam, Computer Control & 6 Trays

**Rs. 303400 - Rs. ₹ 288,230**  
(GST Extra)

Discover the ultimate combination of power and precision with the Cookkart Three Deck Gas Oven. This state-of-the-art oven features steam capability, computerized controls, and six spacious trays for all your baking needs. Engineered for maximum efficiency and convenience, this three deck gas oven is a game changer for any commercial kitchen. Elevate your cooking experience and achieve exceptional results with this powerhouse appliance from Cookkart.



### Technical Specifications

Dimensions in MM (WxDxH) : 1355 x 960 x 1835 mm  
Electricals : 1-220V / 50Hz  
Temperature Range (°C) : 0 ~ 400°C  
Weight in Kgs : 310 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.