

Two Deck Four Tray Electric Deck Oven with Digital Controls in Black Titanium Facia

Rs. 124200 Rs. [] 115,000 (GST Extra)

Upgrade your baking game with the Two Deck Four Tray Electric Deck Oven from Cookkart. This powerful oven is designed with digital controls for precision baking, allowing you to achieve perfect results every time. The sleek black titanium facia adds a touch of sophistication to your kitchen, making it a standout appliance. Get ready to unleash your baking creativity and impress your guests with delicious treats baked to perfection. Elevate your baking experience with this top-of-the-line oven from Cookkart.



Technical Specifications

Dimensions in MM (WxDxH): 1260 x 825 x 1100mm

Electricals : 380V / 50 HzPower (Watts) : 13.2 kWTemperature Range (°C) : $0 \sim 400 °C$ Weight in Kgs : 161 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.