

Single Deck Two Tray Gas Deck Oven with Digital Controls in Black Titanium Facia

Rs. 97200 Rs. [] 90,000 (GST Extra)

Upgrade your baking game with the Cookkart Single Deck Two Tray Gas Deck Oven with Digital Controls in Black Titanium Facia. This powerful oven is designed to take your culinary creations to the next level with precision and efficiency. Say goodbye to uneven baking and hello to perfection with the digital controls that allow you to easily monitor and adjust the temperature as needed.

Crafted with a sleek Black Titanium Facia, this oven not only delivers exceptional performance but also adds a touch of sophistication to your kitchen. The two tray design allows you to bake multiple items at once, saving you time and energy. Whether you're a professional baker or a baking enthusiast, this oven is sure to become your new favorite kitchen companion.





Dimensions in MM (WxDxH): 1330×840×650mm

Electricals : 220V / 50 HzGas Consumption : 0.28kg/HrPower (Watts) : 100WTemperature Range (°C) : $0 \sim 400$ °C Weight in Kgs : 102 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.