

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

Rs. ~~127540~~ -Rs. ₹ 121,170
(GST Extra)

Upgrade your baking game with the Cookkart Two Deck Four Tray Gas Deck Oven featuring advanced digital controls and a sleek Black Titanium Facia. This commercial-grade oven is designed to deliver exceptional baking results with two decks and four trays, allowing you to bake multiple items simultaneously. The precise temperature control and even heat distribution ensure perfect browning and texture every time. Elevate your bakery or restaurant with this powerful and efficient gas deck oven that will take your culinary creations to the next level. Order now and experience the difference in your baking precision and efficiency!



Technical Specifications

Dimensions in MM (WxDxH) :	1330×840×1355mm
Electricals :	220V / 50 Hz
Gas Consumption :	0.56kg/Hr
Power (Watts) :	200W
Temperature Range (°C) :	0 ~ 400°C
Weight in Kgs :	170 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.