

## Modular Electric Deck Oven with stone

~~Rs. 49520~~ **Rs. ₹ 47,050**  
(GST Extra)

Upgrade your kitchen with the Cookkart Modular Electric Deck Oven with Stone, the ultimate powerhouse for baking perfection. This top-of-the-line oven combines modern technology with traditional stone baking, delivering consistent, mouth-watering results every time. Featuring a modular design for easy customization and efficiency, this oven is a game-changer for any professional kitchen. Elevate your baking game and impress your customers with the Cookkart Modular Electric Deck Oven with Stone - the must-have appliance for culinary success.



### Technical Specifications

Cavity Dimensions W x D x H (mm)	: 450 x 444 x 212 mm
Dimensions in MM (WxDxH)	: 635 x 687 x 456 mm
Electricals	: 1-220V / 50Hz
Power (Watts)	: 3.6 kW
Temperature Range (°C)	: 5 ~ 350°C

### 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.