

## Modular Electric Deck Oven with stone

Rs. 63700 Rs. [] 59,000 (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 gamechanger 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) :  $450 \times 444 \times 212 \text{ mm}$ Dimensions in MM (WxDxH) :  $635 \times 687 \times 456 \text{ mm}$ 

Electricals : 1-220V / 50Hz

Power (Watts) : 3.6 kWTemperature Range (°C) :  $5 \sim 350 ^{\circ}\text{C}$ 

## **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 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.

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