

Modular Electric Deck Oven with stone

~~Rs. 54480~~ **Rs. ₹ 51,760**
(GST Extra)

Enhance the efficiency and versatility of your commercial kitchen with the Cookkart Modular Electric Deck Oven with Stone. This powerful appliance is designed to bring out the best in your culinary creations, providing even heat distribution for perfect results every time.

Crafted with precision and durability in mind, this modular electric oven features a high-quality stone base that enhances the flavor and texture of your baked goods. Say goodbye to uneven cooking and hello to consistent, mouthwatering dishes that will leave your customers coming back for more.



The Cookkart Modular Electric Deck Oven is a game-changer for any food service establishment looking to elevate their baking game. With its user-friendly design and powerful performance, this oven is sure to be a staple in your kitchen for years to come. Upgrade your baking experience today with the Cookkart Modular Electric Deck Oven with Stone.

Technical Specifications

Cavity Dimensions W x D x H (mm)	: 610 x 456 x 212 mm
Dimensions in MM (WxDxH)	: 838 x 787 x 456 mm
Electricals	: 1-220V / 50Hz
Power (Watts)	: 4.7 kW
Temperature Range (°C)	: 5 ~ 350°C
Weight in Kgs	: 51.0 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.