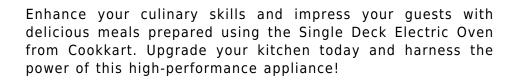


Single Deck Electric Oven - 2 Trays

Rs. 77700 Rs. [] 72,000 (GST Extra)

Looking for a reliable and efficient electric oven for your kitchen? The Single Deck Electric Oven with 2 Trays from Cookkart is a powerhouse appliance that will revolutionize your baking and cooking experience. With its sleek design and advanced features, this oven is perfect for small to medium-sized kitchens looking to boost productivity and quality.

Bake, roast, and broil with precision using the two spacious trays, allowing you to cook multiple dishes simultaneously. Its electric-powered system ensures even and consistent cooking results every time.





Technical Specifications

Dimensions in MM (WxDxH): 1250 x 845 x 615mm

Electricals : 220V / 50 Hz

Power (Watts) : 6.6 kWTemperature Range (°C) : $0 \sim 400 ^{\circ}\text{C}$ Weight in Kgs : 85 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.