

Single Deck Gas Oven - 2 Trays

Rs. 70570 **Rs. ₹ 67,050**
(GST Extra)

Looking for a versatile and efficient kitchen appliance? Look no further than the Single Deck Gas Oven with 2 Trays from Cookkart. This high-quality oven is a must-have for any professional kitchen looking to bake delicious treats with ease.

Equipped with two spacious trays, this oven allows you to bake multiple items simultaneously, increasing productivity and efficiency in your kitchen. The powerful gas heating system ensures quick and even cooking, producing perfect results every time.

The durable construction of this oven ensures long-lasting performance, making it a smart investment for any culinary venture. Whether you are baking bread, pastries, or meats, this oven is up to the task.

Upgrade your kitchen with the Single Deck Gas Oven from Cookkart and experience the power of efficient baking equipment. Order yours today and take your culinary creations to the next level!



Technical Specifications

Dimensions in MM (WxDxH) :	1340 x 900 x 660mm
Electricals :	220V / 50 Hz
Gas Consumption :	13935.6 BTU/Hr
Power (Watts) :	60W
Temperature Range (°C) :	0 ~ 400°C
Weight in Kgs :	135 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.