

Double Deck Gas Oven - 4 Trays

Rs. 189000 Rs. [] 175,000 (GST Extra)

Introducing the Cookkart Double Deck Gas Oven - 4 Trays, a powerhouse addition to any commercial kitchen! This robust and efficient oven is designed to elevate your cooking experience to the next level. With its double deck design and four spacious trays, you can increase your productivity and bake a variety of delicious treats simultaneously.

Crafted with high-quality materials, this gas oven is built to last and can withstand the demands of a busy kitchen environment. The user-friendly controls make it easy to operate, while the powerful heating elements ensure even and consistent baking results every time.

Whether you're a bakery, restaurant, or catering business, the Cookkart Double Deck Gas Oven is a must-have appliance for delivering top-notch culinary creations. Invest in this versatile oven today and take your cooking game to new heights!

Technical Specifications

Dimensions in MM (WxDxH) : 1340 x 900 x 1380mm

Electricals : 220V / 50 Hz Gas Consumption : 18580.8 BTU/Hr

Power (Watts) : 120W Temperature Range (°C) : $0 \sim 400$ °C Weight in Kgs : 250 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.

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