

1 Deck 2 Tray Oven on 12 Tray Proofer - Electric

~~Rs. 94110~~ **Rs. ₹ 89,410**
(GST Extra)

Introducing the Cookkart 1 Deck 2 Tray Oven with 12 Tray Proofer - Electric, the ultimate kitchen companion that will elevate your baking game to new heights! This powerful and efficient appliance is designed to help you bake and proof with precision and perfection.

Crafted for culinary enthusiasts and professional bakers alike, this dynamic duo boasts a single deck oven with 2 trays for simultaneous baking, paired with a spacious 12 tray proofer for optimal dough fermentation. Whether you're whipping up delectable pastries, artisanal breads, or mouthwatering cakes, this versatile oven and proofer combo guarantees consistent and delicious results every time.

Equipped with advanced electric technology, this innovative appliance offers reliable performance and precise temperature control, ensuring even baking and proofing. Its user-friendly design and durable construction make it a must-have for any kitchen or bakery looking to increase productivity and streamline baking operations.

Upgrade your baking arsenal with the Cookkart 1 Deck 2 Tray Oven with 12 Tray Proofer - Electric and experience the power of precision baking at your fingertips. Elevate your culinary creations with this exceptional appliance that promises to take your baking game to the next level!



Technical Specifications

Dimensions in MM (WxDxH)	: 1300 x 830 x 1420mm
Electricals	: 380V / 50 Hz
Internal Dimensions of Each Oven (W x D x H)	: 870 x 670 x 200mm
Power (Watts)	: 9.2KW
Weight in Kgs	: 125 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.