

2 Deck 4 Tray Oven on 12 Tray Proofer - Electric

Rs. 199800 Rs. [] 185,000 (GST Extra)

Transform your baking game with Cookkart's powerful 2 Deck 4 Tray Oven on 12 Tray Proofer. This electric combo unit is designed to maximize efficiency and productivity in your commercial kitchen. Whether you're baking bread, pastries, or desserts, this versatile oven and proofer combo will ensure consistent and delicious results every time. With 2 spacious decks and 4 trays per deck, you'll have plenty of space to bake a variety of goods to perfection. The 12 tray proofer provides the ideal environment for proofing dough, allowing you to achieve the perfect rise and texture. Elevate your baking experience and take your creations to the next level with this high-performance oven and proofer combo from Cookkart.



Technical Specifications

Dimensions in MM (WxDxH) : $1300 \times 830 \times 1850$ mm

Electricals : 380V / 50 Hz

Internal Dimensions of Each Oven (W x D x H): 870 x 670 x 200mm

Power (Watts) : 15.8KW
Weight in Kgs : 210 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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