

## **Rotary Rack Oven for 16 trays - Electric**

Rs. 1069200 Rs. [] 990,000

(GST Extra)

Enhance your baking operations with the Cookkart Rotary Rack Oven for 16 trays - Electric. This high-performance oven is designed to streamline your baking process, ensuring even baking and consistent results every time. With its efficient rotary rack system, you can easily load and unload trays, maximizing productivity in your kitchen. The electric-powered operation provides reliability and precision, while the spacious capacity allows you to bake multiple batches at once. Invest in this dynamic oven to elevate your baking game and take your creations to the next level. Order now and experience the power of professional baking technology with Cookkart!



## **Technical Specifications**

Dimensions in MM (WxDxH) : 1300 x 2300 x 2400 mm

Electricals : 380V/50 Hz
Model : RO-16E
Rated Power : 33kw

Remarks : One trolley of 16 Trays included

Weight in Kgs : 1180kg

## 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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