

Rotary Rack Oven for 32 trays - Electric

~~Rs. 1226000~~ **Rs. ₹ 1,164,700**
(GST Extra)

Transform your baking game with the Cookkart Rotary Rack Oven for 32 trays - Electric. This powerhouse of an oven is designed to elevate your baking experience to new heights of perfection. With the ability to bake up to 32 trays at once, efficiency and productivity are at your fingertips.

Crafted with precision and quality in mind, this Rotary Rack Oven is a game-changer for any bakery or kitchen. The electric feature ensures consistent and reliable performance, while the rotary design guarantees even baking throughout every tray.

Unleash your culinary creativity and meet the demands of your customers with ease using this impressive oven. Say goodbye to uneven baking and hello to uniform perfection with the Cookkart Rotary Rack Oven for 32 trays - Electric. Elevate your baking business today!



Technical Specifications

Dimensions in MM (WxDxH) :	1660 x 2730 x 2400 mm
Electricals :	380V/50 Hz
Model :	RO-32E
Rated Power :	57kw
Remarks :	One trolley of 32 Trays included
Weight in Kgs :	1950kg

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.