

Rotary Rack Oven for 32 trays - Diesel Operated

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

Introducing the high-performance Rotary Rack Oven by Cookkart, designed for efficiency and power in your commercial kitchen. This robust oven, diesel-operated for maximum reliability, can effortlessly accommodate 32 trays, making it perfect for large-scale baking operations.

With its innovative rotary rack system, this oven ensures even baking and consistent results every time. Featuring a durable construction, precise temperature control, and user-friendly design, the Cookkart Rotary Rack Oven is the ultimate choice for busy bakeries, cafes, and restaurants looking to elevate their baking game.

Boost your productivity, enhance your baking quality, and stand out from the competition with the Cookkart Rotary Rack Oven. Invest in success with this top-of-the-line baking equipment that will take your business to the next level.



Technical Specifications

Dimensions in MM (WxDxH) :	1660 x 2730 x 2400 mm
Electricals :	380V/50 Hz
Model :	RO-32D
Rated Power :	3.1kw
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.