

Rotary Rack Oven for 32 trays - Gas Based

~~Rs. 1300300~~ **Rs. ₹ 1,235,290**
(GST Extra)

Introducing the powerful and efficient Rotary Rack Oven by Cookkart, a must-have for any commercial kitchen looking to enhance their baking operations. This robust gas-based oven is designed to accommodate up to 32 trays, allowing you to cater to high-volume baking needs with ease.

With its innovative rotary rack system, this oven ensures even baking and consistent results every time. The reliable gas-based operation provides excellent heat distribution, resulting in perfectly baked goods that are sure to impress your customers.

Upgrade your baking game with the Cookkart Rotary Rack Oven and experience unparalleled efficiency and performance in your kitchen. Invest in quality, invest in Cookkart.



Technical Specifications

Dimensions in MM (WxDxH) :	1660 x 2730 x 2400 mm
Electricals :	380V/50 Hz
Model :	RO-32G
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.

- 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.