

Electric Convection Oven Unox XF-003

Rs. 60000 (GST Extra)

Introducing the Unox XF-003 Electric Convection Oven, a gamechanger in commercial baking and cooking equipment. This powerful oven by Cookkart is designed to elevate your culinary creations to the next level with precision and efficiency.

Prepare to dazzle your customers with perfectly cooked dishes every time, thanks to the advanced convection technology of the Unox XF-003. Whether you're baking pastries, roasting meats, or creating mouthwatering desserts, this oven delivers consistent and delicious results with ease.



Equipped with cutting-edge features and intuitive controls, the Unox XF-003 makes cooking a breeze. Its spacious interior allows for multiple trays to be baked at once, saving you time and energy in the kitchen. Say goodbye to uneven cooking and hello to perfection with this superior convection oven.

Upgrade your kitchen arsenal with the Unox XF-003 Electric Convection Oven from Cookkart and unleash your culinary prowess like never before. Elevate your cooking game and set your dishes apart from the rest with this powerhouse appliance. Order yours today and revolutionize the way you cook!

Technical Specifications

Dimensions in MM (WxDxH): 480x523x402 mm

Distance between trays : 70 mm

Electric power : 2.7 kW

Frequency : 50 / 60 Hz

Number of trays : 3
Panel : Knob
Power Supply : Electric
Tray Size : 342x242

Trays : 3 trays 342x242

Voltage

Weight in Kgs : 16 kg

Type : Commercial convection ovens

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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