

## **Electric Convection Oven Unox XF-023**

Rs. 64300 (GST Extra)

Looking to take your baking game to the next level? Look no further than the Electric Convection Oven Unox XF-023 from Cookkart. This powerhouse of an oven is designed to deliver consistent and efficient baking results, making it a must-have for any commercial kitchen.

With its advanced technology and precise temperature control, the Unox XF-023 ensures that your baked goods come out perfectly cooked every time. Whether you're baking pastries, breads, or roasting meats, this oven can handle it all with ease.



Say goodbye to uneven baking and hello to perfection with the Electric Convection Oven Unox XF-023. Upgrade your kitchen equipment today and elevate your culinary creations to new heights. Order now and experience the power of precision baking with Cookkart!

## **Technical Specifications**

Dimensions in MM (WxDxH): 600 x 587 x 472 mm

Distance between trays : 75 mm

Electric power : 3 kW

Frequency : 50 / 60 Hz

Number of trays : 4
Panel : Knob
Tray Size : 460x330

Trays : 4 trays 460x330 Voltage :  $220-240V 1\sim$ 

Weight in Kgs : 22 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.