

## Electric Convection Oven Unox XF-043

Rs. 112900 (GST Extra)

### Technical Specifications

|                            |  |
|----------------------------|--|
| Dimensions in MM (WxDxH) : | 800 x 700 x 472 mm                       |
| Distance between trays :   | 70 mm                                    |
| Electric power :           | 533 kW                                   |
| Frequency :                | 50 Hz                                    |
| Number of trays :          | 4  |
| Panel :                    | Knob                                     |
| Power Supply :             | Electric                                 |
| Tray Size :                | 600x400                                  |
| Trays :                    | 4 trays 600x400                          |
| Voltage :                  | 380-415V 3N~ / 220-240V 3~ / 220-240V 1~ |
| Weight in Kgs :            | 44 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.