

Electric Convection Oven Unox XF-043

Rs. 112900 (GST Extra)

Revolutionize the way you bake with the Electric Convection Oven Unox XF-043 from Cookkart. This high-performance oven is designed to take your culinary creations to the next level with its precision cooking capabilities. Whether you are baking, roasting, or grilling, this oven delivers consistent and delicious results every time.

The Unox XF-043 is equipped with advanced technology to ensure even heat distribution for perfect cooking results. Its sleek and modern design adds a touch of sophistication to any kitchen, while the intuitive controls make it easy to use for chefs of all skill levels.



With its powerful performance and efficient operation, the Unox XF-043 is the perfect addition to any professional kitchen or bakery. Elevate your baking game and impress your customers with mouthwatering treats prepared in this top-of-the-line electric convection oven. Unlock your culinary potential with the Unox XF-043 from Cookkart. Order yours today and experience the difference!

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.

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