

Electric Convection Oven Unox XFT-0133

Rs. 82900 (GST Extra)

Upgrade your kitchen with the top-of-the-line Unox XFT-0133 Electric Convection Oven from Cookkart. This powerful oven is a must-have for any professional kitchen looking to elevate their cooking game. With advanced features and precision control, this oven is designed to deliver impeccable results every time. The sleek design and durable construction make it a reliable and stylish addition to your kitchen equipment lineup. Transform your cooking experience with the Unox XFT-0133 Electric Convection Oven - the ultimate tool for culinary success. Order yours today and start cooking like a pro!



Technical Specifications

Dimensions in MM (WxDxH) :	600X655X509 mm
Distance between trays :	75 mm
Electric power :	3 kW
Frequency :	50 / 60 Hz
Number of trays :	4
Panel :	Knob
Power Supply :	Electric
Tray Size :	460x330
Trays :	4 trays 460x330
Voltage :	220-240V 1N~
Weight in Kgs :	31 kg
Type :	Commercial convection ovens with humidity

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.

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.