

Electric Combi Oven Unox XEVC-0311

Rs. 334300 (GST Extra)

Transform your kitchen with the Electric Combi Oven Unox XEVC-0311 from Cookkart. This innovative oven is a powerhouse, blending cutting-edge technology with sleek design. With its versatile capabilities, this oven allows you to bake, roast, steam, and more with precision and efficiency. Whether you're a professional chef or a home cook looking to elevate your culinary creations, this Electric Combi Oven is a game changer. Bring the heat to your kitchen and unleash your culinary potential with the Unox XEVC-0311. Elevate your cooking experience today!



Technical Specifications

Dimensions in MM (WxDxH): 750 x 783 x 538 mm

Distance between trays : 67 mm

Electric power : 5 kW

Frequency : 50 / 60 Hz

Number of trays : 3

Panel : 9.5" Touch control panel

Power Supply : Electric Tray Size : GN 1/1

Trays : 3 trays GN 1/1

Voltage : 380-415V 3N~ / 220-240V 3~ / 220-240V

1~

Weight in Kgs : 56 kg

Type : Commercial countertop combi 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.