

Electric Combi Oven Unox XEVC-0511

Rs. 461500 (GST Extra)

Introducing the Electric Combi Oven Unox XEVC-0511, the ultimate culinary powerhouse from Cookkart! Engineered for peak performance and precision, this cutting-edge oven is designed to revolutionize your cooking experience. With its versatile functionalities and innovative technology, the Unox XEVC-0511 ensures optimal cooking results every time.

Experience the power of efficiency and convenience with this modern marvel. Whether you're baking, roasting, steaming, or grilling, this combi oven delivers exceptional results with ease. Its advanced features and automated settings make it a must-have for professional chefs and home cooks alike.

Boost your productivity and elevate your culinary creations with the Electric Combi Oven Unox XEVC-0511. Say goodbye to guesswork and hello to consistent perfection. Take your cooking to the next level with Cookkart's top-of-the-line combi oven - order yours today and unleash the full potential of your kitchen!



Technical Specifications

Dimensions in MM (WxDxH) :	750 x 783 x 675 mm
Distance between trays :	67 mm
Electric power :	9,4 kW / 9,4 kW / 9,4 kW
Frequency :	50 / 60 Hz
Number of trays :	5
Panel :	9.5" Touch control panel
Power Supply :	Electric
Tray Size :	GN 1/1
Trays :	5 trays GN 1/1
Voltage :	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Weight in Kgs :	70 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.