

Electric Combi Oven Unox XEVC-0711

Rs. 681500 (GST Extra)

Experience the ultimate cooking power with the Electric Combi Oven Unox XEVC-0711 from Cookkart. This innovative oven is designed to elevate your culinary creations to new heights, allowing you to bake, roast, steam, and more with unparalleled precision and efficiency. With its advanced technology and robust construction, this combi oven is built to deliver consistent and delicious results every time. Take your cooking game to the next level with the Unox XEVC-0711 and let its exceptional performance redefine your kitchen experience. Upgrade your kitchen today and unleash the full potential of your culinary skills with this powerful and versatile combi oven from Cookkart.



Technical Specifications

Dimensions in MM (WxDxH): 750x783x843 mm

Distance between trays : 67 mm

Electric power : 12 kW / 12 kW / 12 kW

Frequency : 50 / 60 Hz

Number of trays : 7

Panel : 9.5" Touch control panel

Power Supply : Electric
Tray Size : GN 1/1

Trays : 7 trays GN 1/1

Voltage : 380-415V 3N~ / 220-240V 3~ / 220-240V 1~

Weight in Kgs : 86 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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in