

## Electric Combi Oven Unox XEVC-1011

Rs. 908600 (GST Extra)

Unlock the full potential of your culinary creations with the Electric Combi Oven Unox XEVC-1011 from Cookkart. This cutting-edge appliance is a game-changer for any kitchen, combining the power of convection and steam cooking in one sleek unit.

Experience precision cooking like never before with the Unox XEVC-1011, designed to elevate your dishes to perfection. Its advanced features allow you to bake, roast, steam, and more with ease, giving you the flexibility to explore endless culinary possibilities.

Crafted with top-notch technology and durable materials, this Electric Combi Oven is built to last and deliver outstanding performance every time. Whether you're a professional chef or a cooking enthusiast, the Unox XEVC-1011 is sure to impress with its efficiency and reliability.

Bring your cooking skills to the next level with the Cookkart Electric Combi Oven Unox XEVC-1011 - the ultimate tool for culinary excellence. Elevate your dishes, streamline your cooking process, and unleash your creativity like never before. Upgrade your kitchen today with this must-have appliance from Cookkart.



### Technical Specifications

Dimensions in MM (WxDxH) :	750 x 783 x 1010 mm
Distance between trays :	67 mm
Electric power :	18,8 kW / 18,8 kW / 18,8 kW
Frequency :	50 / 60 Hz
Number of trays :	10
Panel :	9.5" Touch control panel
Power Supply :	Electric
Tray Size :	GN 1/1
Trays :	10 trays GN 1/1
Voltage :	380-415V 3N~ / 220-240V 3~
Weight in Kgs :	98 kg
Type :	Commercial countertop combi ovens

- 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.