

Electric Combi Oven Unox XEVC-0511-E1RM

Rs. 378600 (GST Extra)

Upgrade your kitchen with the powerful Electric Combi Oven Unox XEVC-0511-E1RM from Cookkart. This versatile oven is a game-changer, offering exceptional performance and efficiency. Perfect for baking, grilling, and steaming, this combi oven is a must-have for any commercial kitchen. With its cutting-edge technology and sleek design, the Unox XEVC-0511-E1RM guarantees consistent and delicious results every time. Elevate your cooking experience and achieve culinary excellence with this top-of-the-line electric combi oven from Cookkart.



Technical Specifications

Dimensions in MM (WxDxH): 750 X 783 X 675 MM

Distance between trays : 67 mm

Electric power : 9,3 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 : 66 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.