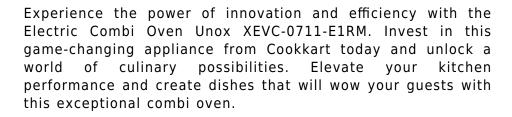


Electric Combi Oven Unox XEVC-0711-E1RM

Rs. 514300 (GST Extra)

Upgrade your kitchen game with the Electric Combi Oven Unox XEVC-0711-E1RM from Cookkart. This top-of-the-line appliance is designed to revolutionize your cooking experience with its advanced features and unmatched performance. Whether you are a professional chef or a cooking enthusiast, this combi oven is guaranteed to elevate your culinary creations to new heights.

The Unox XEVC-0711-E1RM combines the functionalities of a convection oven and a steamer, allowing you to bake, roast, steam, and more with precision and ease. Its smart design and user-friendly interface make it a breeze to customize and control your cooking settings, ensuring perfect results every time. With a spacious capacity and efficient heating system, this combi oven is ideal for both small and large-scale operations.



CHETTOP

Technical Specifications

Dimensions in MM (WxDxH): 750 X 783 X 843 MM

Distance between trays : 67 mm

Electric power : 11,7 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 : 82 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