

## **Electric Combi Oven Unox XEVC-1011-E1RM**

# Rs. 651500 (GST Extra)

Introducing the Electric Combi Oven Unox XEVC-1011-E1RM from Cookkart - the ultimate kitchen powerhouse designed to elevate your cooking experience to new heights! This versatile oven combines the functions of a convection oven, steam oven, and combination oven all in one, giving you the flexibility to cook a wide range of dishes with precision and ease.

With its innovative technology and sleek design, the Unox XEVC-1011-E1RM is a game-changer in the culinary world. Whether you're baking, roasting, steaming, or grilling, this oven delivers consistent and delicious results every time.



Equipped with advanced features such as programmable touch controls, automatic cleaning system, and superior heat distribution, this combi oven is a must-have for professional chefs and home cooks alike. Say goodbye to guesswork and hello to perfection with the Unox XEVC-1011-E1RM.

Experience the power of precision with Cookkart's Electric Combi Oven Unox XEVC-1011-E1RM - your secret weapon for creating culinary masterpieces that will leave everyone craving for more. Upgrade your kitchen arsenal today and unleash your culinary creativity like never before!

### **Technical Specifications**

Dimensions in MM (WxDxH): 750 X 783 X 1010 MM

Distance between trays : 67 mm

Electric power : 18,5 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 : 92 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.