

## **Electric Convection Oven Unox XEFT-06EU**

Rs. 304300 (GST Extra)

Looking for a powerful cooking partner for your kitchen? The Electric Convection Oven Unox XEFT-06EU from Cookkart is your ultimate solution. This high-quality oven combines innovation with efficiency to deliver outstanding performance every time you cook.

With its sleek design and advanced features, this convection oven is perfect for baking, roasting, and more. Its state-of-theart technology ensures even heat distribution, resulting in perfectly cooked dishes every time. Whether you're a professional chef or a cooking enthusiast, this oven will elevate your culinary skills to the next level.



Equip your kitchen with the Unox XEFT-06EU Electric Convection Oven from Cookkart and experience the power of precision cooking. Order now and unleash your culinary creativity with this top-of-the-line appliance!

## **Technical Specifications**

Dimensions in MM (WxDxH): 800 x 811 x 682 mm

Distance between trays : 75 mm

Electric power : 1033 kW

Frequency : 50 / 60 Hz

Number of trays : 6

Panel : Control panel with 7-segment display

Power Supply : Electric
Tray Size : 600x400

Trays : 6 trays 600x400

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

Weight in Kgs : 72 kg

Type : Commercial convection ovens with humidity

## 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.

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