

Electric Convection Oven Unox XEFT-03HS

Rs. 117200 (GST Extra)

Introducing the Electric Convection Oven Unox XEFT-03HS from Cookkart - the must-have kitchen appliance to elevate your cooking game to the next level! This high-performance oven is designed to deliver impeccable results with precision and efficiency.

Unleash your culinary creativity and bring out the Master Chef in you with the Electric Convection Oven Unox XEFT-03HS. Whether you're baking, roasting, or grilling, this powerhouse oven ensures even and consistent cooking every time.



With its sleek design and advanced technology, this convection oven is perfect for busy kitchens, catering services, bakeries, and more. Its compact size makes it ideal for maximizing space without compromising on functionality.

Experience the power of innovation with the Electric Convection Oven Unox XEFT-03HS - where reliability meets excellence. Upgrade your cooking experience today with Cookkart's top-of-the-line convection oven!

Technical Specifications

Dimensions in MM (WxDxH): 600 x 669 x 425 mm

Distance between trays : 75 mm

Electric power : 3 kW

Frequency : 50 / 60 Hz

Number of trays : 3

Panel : Control panel with 7-segment display

Power Supply : Electric
Tray Size : 460x330

Trays : 3 trays 460x330 Voltage : 220-240V 1~

Weight in Kgs : 36 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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