

## Electric Convection Oven Unox XEFT-04HS-ELDV

Rs. 128600 (GST Extra)

Introducing the Electric Convection Oven Unox XEFT-04HS-ELDV from Cookkart, a powerhouse appliance designed to revolutionize your cooking experience. This top-of-the-line convection oven is a must-have for any professional kitchen seeking precision and efficiency.

Dominate the culinary scene with this technologically advanced oven that ensures uniform heat distribution for perfectly cooked dishes every time. Its sleek design and durable construction make it a reliable companion for all your cooking needs.



Boost your productivity and wow your customers with the unmatched performance of the Unox XEFT-04HS-ELDV. Whether you're baking, roasting, or grilling, this oven is equipped to handle it all with ease and precision.

Invest in the future of your culinary creations with the Electric Convection Oven Unox XEFT-04HS-ELDV from Cookkart. Upgrade your kitchen arsenal today and unleash your culinary genius like never before!

## **Technical Specifications**

Dimensions in MM (WxDxH): 23 x 26 x 19 Inches

Distance between trays : 2 inches
Electric power : 2,9-3,8 kW
Frequency : 60 Hz
Number of trays : 4

Panel : Control panel with 7-segment display

Power Supply : Electric
Tray Size : 460x330

Trays : 4 trays 460x330 Voltage : 240V 1~ / 208V 1~

Weight in Kgs : 86 lb

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



- 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.hq@gmail.com | cookkart.in