

Electric Convection Oven Unox XEFT-04HS-ELDP

Rs. 132900 (GST Extra)

Upgrade your kitchen with the powerful Unox XEFT-04HS-ELDP Electric Convection Oven from Cookkart. This versatile oven is a game-changer, designed to elevate your cooking experience to new heights. The state-of-the-art technology ensures precise and consistent cooking results every time, giving you the confidence to create culinary masterpieces with ease. Whether you are baking, roasting, or broiling, this oven delivers unparalleled performance that will leave your guests impressed. Bring innovation and efficiency to your kitchen with the Unox XEFT-04HS-ELDP Electric Convection Oven - a musthave for any aspiring chef or culinary enthusiast. Order now and unleash the power of precision cooking in your kitchen.



Technical Specifications

Dimensions in MM (WxDxH): 600 x 669 x 500 mm

Distance between trays : 75 mm

Electric power : 3,5 kW

Frequency : 50 / 60 Hz

Number of trays : 4

Panel : Control panel with 7-segment display

Power Supply : Electric Tray Size : 460x330

Trays : 4 trays 460x330 Voltage : 220-240V 1~

Weight in Kgs : 39 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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