

Electric Combi Oven Unox XEDA-0611

Rs. 787200 (GST Extra)

Upgrade your kitchen with the Electric Combi Oven Unox XEDA-0611 from Cookkart! This powerful and innovative oven is designed to revolutionize the way you cook. With a sleek and modern design, the Unox XEDA-0611 is perfect for any commercial kitchen looking to take their dishes to the next level.

Prepare food faster, more efficiently, and with greater precision than ever before with the Electric Combi Oven Unox XEDA-0611. Its advanced technology and features make it a must-have for any chef or restaurant owner. This oven is designed to handle high-volume cooking with ease, allowing you to serve up delicious meals in no time.

Experience the power and versatility of the Electric Combi Oven Unox XEDA-0611 and elevate your culinary creations to new heights. Whether you're baking, roasting, steaming, or grilling, this oven can do it all with ease. Invest in your kitchen and invest in your success with the Unox XEDA-0611 from Cookkart. Order now and start cooking like a pro!



Technical Specifications

Dimensions in MM (WxDxH): 750 x 841 x 789

Distance between trays : 67 mm

Electric power : 11,6 kW

Frequency : 50 / 60 Hz

Number of trays : 6

Panel : 16" Touch control panel

Power Supply : Electric Tray Size : GN 1/1

Trays : 6 trays GN 1/1

Voltage : 380-415V 3N~ / 220-240V 3~ / 220-240V 1~

Weight in Kgs : 114 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.

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