

Tandoori Oven SS 30x30x34

Rs. 28000 (GST Extra)

Upgrade your kitchen with the Cookkart Tandoori Oven SS 30x30x34. This sleek and durable stainless steel tandoori oven is designed to elevate your culinary creations to the next level. With its spacious 30x30x34 dimensions, you'll have plenty of room to cook up delicious tandoori dishes for your customers. Bring the authentic flavors of Indian cuisine to your menu and impress your guests with the rich and smoky aromas that only a tandoori oven can deliver. Don't miss out on this must-have addition to your kitchen arsenal. Order the Cookkart Tandoori Oven SS 30x30x34 today and take your cooking game to new heights!



Technical Specifications

Wheels / Castors	: 5" Wheel
Material	: Stainless Steel Box , Inner Clay Pot
Dimension in Inches (L X W X H)	: 30X30X34

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 Reception:** 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.