

Rotary Rack Oven 32 Trays Diesel / Gas

Rs. 1071500 (GST Extra)

Upgrade your bakery operation with the Cookkart Rotary Rack Oven 32 Trays powered by either diesel or gas. This heavy-duty oven is designed to maximize efficiency and consistency, ensuring perfectly baked goods every time. The spacious 32 tray capacity allows for large batch production, ideal for busy commercial kitchens. With its reliable performance and robust construction, this Rotary Rack Oven is a powerhouse of productivity. Elevate your baking game and revolutionize your business with this versatile and high-performance oven from Cookkart. Order yours today and experience the difference!



Technical Specifications

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| Dimension in MM (L X W X H) | : 2550 X 1600 X 2500 MM |
| Power Consumption | : 5 KW |
| Power Supply | : 380V / 50Hz |
| Special Features | : 1. Burner: Olympia (Japan) / Riello(Italy) for optional. 2. With Steaming Function. 3. Heat Exchanger Inner Material SS #304. 4. A/C Contractor : Schneider (France). 5. Electric Relay: Omron (Japan). 6. Temperature Controller & Timer : CHAO (Taiwan). 7. Double Layer PU Cotton Insulation : 145mm Thickness. 8. Accessory : 2 Trolley. 9. Excellent Hot Air Circulation System. |
| Temperature Range | : 25°C to 300°C |
| Tray Size | : 16 X 24 Inches |
| Weight in Kgs | : 1800 Kgs |

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.