

Heavy Duty Commercial Microwave Oven 34 litres

Rs. 56800 (GST Extra)

Upgrade your kitchen with Cookkart's Heavy Duty Commercial Microwave Oven 34 litres. This powerhouse appliance is designed to tackle the toughest culinary challenges in professional settings. With a generous capacity of 34 litres, this microwave oven can handle large batches with ease. Its heavy-duty construction ensures durability and reliability, making it the perfect choice for busy commercial kitchens. Streamline your cooking process and boost efficiency with this top-of-the-line commercial microwave oven from Cookkart. Elevate your culinary game and experience the power of precision cooking today!



Technical Specifications

Cavity Dimensions W x D x H (mm)	: 370x385x230
Cavity Volume (Litres)	: 34
Cooking Time	: 2.30 mins
External Dimensions W x D x H (mm)	: 553x488x343
Input Power (W)	: 1900
Model	: MWO-34HD
Output Power (W)	: 1400

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.