

Three Deck Gas Oven - 6 Trays

~~Rs. 189470~~ **Rs. ₹ 180,000**
(GST Extra)

Looking for a powerful oven to elevate your baking game? Look no further than the Three Deck Gas Oven - 6 Trays from Cookkart! This commercial-grade oven is designed to meet the demands of busy kitchens with its robust construction and high productivity. With three spacious decks and six trays, you can bake multiple batches of delicious treats simultaneously, saving you time and increasing your efficiency.

The Three Deck Gas Oven is equipped with advanced features such as precise temperature control and even heat distribution, ensuring your baked goods come out perfectly every time. Whether you're baking pastries, bread, or pizzas, this oven will provide consistent results that will impress your customers and keep them coming back for more.

Upgrade your kitchen with the Three Deck Gas Oven - 6 Trays from Cookkart and experience the power of professional baking equipment. Boost your productivity, enhance your baking quality, and take your culinary creations to the next level with this top-of-the-line oven. Order yours today and start baking up a storm!



Technical Specifications

Dimensions in MM (WxDxH) :	1250 x 845 x 1615mm
Electricals :	220V / 50 Hz
Gas Consumption :	27871.2 BTU/Hr
Power (Watts) :	180W
Temperature Range (°C) :	0 ~ 400°C
Weight in Kgs :	200 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.