

Rotary Rack Oven for 16 trays - Diesel Operated

Rs. ~~780170~~ Rs. **741,170**
(GST Extra)

Looking to amp up your bakery production? Look no further than the Cookkart Rotary Rack Oven for 16 trays - Diesel Operated. This powerful oven is designed to meet the demands of high-volume baking operations, ensuring consistent and efficient baking results every time.

With its diesel-operated system, this rotary rack oven provides a reliable and cost-effective solution for your baking needs. The spacious design allows you to bake up to 16 trays of delicious baked goods at once, saving you time and maximizing productivity.

Crafted with precision and efficiency in mind, this oven is a must-have for any professional baker looking to take their production to the next level. Upgrade your bakery equipment today with the Cookkart Rotary Rack Oven and experience the difference in quality and performance. Order now and elevate your baking game!



Technical Specifications

Dimensions in MM (WxDxH) :	1300 x 2300 x 2400 mm
Electricals :	380V/50 Hz
Model :	RO-16D
Rated Power :	2.2kw
Remarks :	One trolley of 16 Trays included
Weight in Kgs :	1180kg

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.