

Rotary Rack Oven for 16 trays - Gas Based

Rs. ~~829710~~ Rs. ₹ 788,230
(GST Extra)

Upgrade your baking experience with the Cookkart Rotary Rack Oven for 16 trays, gas-based. This powerful oven is designed to meet all your baking needs with precision and efficiency. Whether you are baking bread, pastries, or cakes, this oven delivers consistent and delicious results every time. Say goodbye to uneven baking and hello to perfectly golden treats with this top-of-the-line rotary rack oven. Elevate your baking game and impress your customers with the Cookkart Rotary Rack Oven - the ultimate baking companion for professionals.



Technical Specifications

Dimensions in MM (WxDxH) :	1300 x 2300 x 2400 mm
Electricals :	380V/50 Hz
Model :	RO-16G
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.