

Tandoori Oven SS 24x24x37

Rs. 21000 (GST Extra)

Introducing the Tandoori Oven SS 24x24x37 from Cookkart, the ultimate kitchen companion for unleashing the authentic flavors of Indian cuisine. Crafted from high-quality stainless steel, this powerhouse appliance is designed for durability and efficiency.

Bring the heat to your kitchen with this Tandoori Oven, boasting a spacious 24x24x37 inch chamber that can accommodate various dishes with ease. Its traditional clay oven cooking method ensures mouthwatering results that will tantalize your taste buds.

Impress your customers and elevate your culinary creations with the Tandoori Oven SS 24x24x37. Whether you're grilling succulent kebabs, baking fluffy naan bread, or roasting flavorful meats, this versatile oven delivers exceptional performance every time.

Get ready to revolutionize your cooking experience and elevate your dishes to new heights with the Tandoori Oven SS 24x24x37 from Cookkart. Order now and take your culinary prowess to the next level!



Technical Specifications

Wheels / Castors	: 5" Wheel
Material	: Stainless Steel Box , Inner Clay Pot
Dimension in Inches (L X W X H)	: 24X24X37

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.