

Commercial Gas Pizza Oven 1 Deck 1 Tray Berjaya

Rs. 58000 (GST Extra)

Upgrade your pizzeria with the Cookkart Commercial Gas Pizza Oven 1 Deck 1 Tray by Berjaya. This top-of-the-line oven is designed to deliver exceptional performance and mouth-watering results, perfect for satisfying your customers' cravings. Crafted with precision and durability in mind, this oven features a spacious single deck design that can accommodate one tray, allowing you to bake your signature pizzas with ease.



Impress your customers with perfectly crispy crusts and gooey cheese toppings, all cooked to perfection in the efficient and reliable Berjaya gas pizza oven. The powerful heating elements ensure even cooking every time, while the user-friendly controls make operation a breeze. Enhance the efficiency of your kitchen operations and elevate the quality of your pizzas with this must-have equipment.

Invest in the Cookkart Commercial Gas Pizza Oven 1 Deck 1 Tray by Berjaya and take your pizza-making game to the next level. With its sleek design, remarkable performance, and unrivaled durability, this oven is a game-changer for any bustling pizzeria. Order now and experience the ultimate in pizza perfection!

Technical Specifications

Diemension in MM (L X B X H)	: 1000X740X550
Model	: BJY-G30-1BD
Thermal Load	: 40 MJ / Hr
Voltage	: 220-240 V / 50-60 Hz
Wattage	: 48W
Weight in Kgs	: 70 Kgs
Capacity	: 10 Kgs / Hr
No Of Trays	: 1

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.