

Electric Pizza Oven 1 Deck 1 Tray

Rs. 22200 ~~Rs. 20,000~~
(GST Extra)

Looking to elevate your pizza game to the next level? Look no further than the Cookkart Electric Pizza Oven 1 Deck 1 Tray. This powerful and efficient oven is designed to deliver perfectly cooked pizzas every time, promising an unbeatable taste and texture that will leave your customers craving more. With its sleek design and durable construction, this oven is a must-have for any pizzeria or restaurant looking to boost productivity and streamline operations. Say goodbye to uneven cooking and hello to consistent, mouthwatering pizzas with the Cookkart Electric Pizza Oven. Upgrade your kitchen today and start creating culinary masterpieces that will keep your customers coming back for more.



Technical Specifications

Chamber Size in MM	: 645 X 510 X 155 MM
Dimension in MM (L X W X H)	: 930 X 685 X 410
Power Consumption	: 3KW
Power Supply	: 220V / 50Hz
Special Features	: 1. Aluminium Plated Chamber 2. Thermostate Controller
Temperature Range	: 20°- 300° C
Tray Size	: 400 X 600 MM
Weight in Kgs	: 50 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 Reception:** 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.