

Electric Pizza Oven 1 Deck 1 Tray With Timer

Rs. 25000 Rs. [] 24,300

(GST Extra)

Looking to take your pizza game to the next level? The Electric Pizza Oven 1 Deck 1 Tray With Timer from Cookkart is here to help! This top-of-the-line oven is designed to deliver perfect pizzas every time, with precise temperature control and a built-in timer for ultimate convenience.

Crafted for efficiency and performance, this electric pizza oven is a must-have for any professional kitchen or pizzeria. Its 1 deck and 1 tray capacity allow you to bake multiple pizzas simultaneously, saving you time and increasing productivity.



Say goodbye to undercooked or overcooked pizzas - this oven ensures even heat distribution for consistent results. Whether you're serving classic Margheritas or gourmet creations, this pizza oven will impress your customers and keep them coming back for more.

Don't settle for anything less than perfection when it comes to your pizza creations. Invest in the Electric Pizza Oven 1 Deck 1 Tray With Timer from Cookkart and elevate your pizza-making game to new heights!

Technical Specifications

Chamber Size in MM $: 645 \times 510 \times 160 \text{ MM}$ Dimension in MM (L X W X H) $: 980 \times 675 \times 405 \text{ MM}$

Power Consumption : 3KW

Power Supply : 220V / 50Hz

Special Features : Digital Timer & Temperature Controller

Temperature Range : 20°- 300° C Tray Size : 400 X 600 MM

Weight in Kgs : 60 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 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.

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