

Electric Pizza Oven 1 Deck 2 Tray

Rs. 38000 Rs. [] 34,300

(GST Extra)

Upgrade your pizza game with the Cookkart Electric Pizza Oven 1 Deck 2 Tray. This powerful and efficient oven is designed to take your pizza making to the next level. The 1 deck and 2 tray configuration allow you to bake multiple pizzas at once, saving you time and increasing productivity in your kitchen.

Constructed with high-quality materials, this electric pizza oven delivers consistent and even heat distribution for perfect results every time. Its user-friendly design makes it easy to operate, while its compact size allows for versatile placement in your kitchen.



Impress your customers and satisfy their cravings with delicious, freshly baked pizzas from the Cookkart Electric Pizza Oven. Elevate your pizza-making experience and stand out from the competition with this top-of-the-line oven. Order yours today and start creating mouthwatering pizzas that will keep your customers coming back for more!

Technical Specifications

Chamber Size in MM : 870 X 720 X 200 MM Dimension in MM (L X W X H) : 1260 X 850 X 570 MM

Power Consumption : 6.3 KW
Power Supply : 220V / 50Hz

Special Features : 1. Aluminium Plated Chamber 2. Overload & Overheat Protection 3. Timer

Controller 4. 6 Fire Heaters in Upper and Lower

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

Weight in Kgs : 78 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.