

## Commercial Gas Pizza Oven 1 Deck 4 Tray

Rs. 107200 Rs. [] 105,800

(GST Extra)

Upgrade your kitchen with the Cookkart Commercial Gas Pizza Oven 1 Deck 4 Tray, designed to take your pizza-making game to the next level. This powerhouse of an oven is equipped with cutting-edge technology to deliver perfectly cooked pizzas every time. Its one deck and four trays provide ample space to bake multiple pizzas simultaneously, increasing efficiency in your commercial kitchen. Say goodbye to uneven cooking and hello to consistent, mouth-watering pizzas that will leave your customers craving for more. Invest in the Cookkart Commercial Gas Pizza Oven today and experience the power of precision cooking.



## **Technical Specifications**

Chamber Size in MM : 1320 X 700 X 185 MM Dimension in MM (L X W X H) : 1860 X 1310 X 740 MM

Power Consumption : 0.075KW
Power Supply : 220V / 50Hz

: 1. With flameout protected function. 2.

Special Features Aluminum main gas pipe. 3. Pure copper branch gas pipe. 4. Alusteel inside baking

chamber

Tray Size : 400 X 600 MM

Weight in Kgs : 230 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.