

## **Commercial Gas Pizza Oven 1 Deck 6 Tray**

Rs. 154300 Rs. [] 154,300

(GST Extra)

Looking to take your pizzeria to the next level? Look no further than the Commercial Gas Pizza Oven 1 Deck 6 Tray from Cookkart! This powerhouse of an oven is designed to help you create delicious, crispy pizzas with ease and efficiency.

Equipped with 1 deck and 6 spacious trays, this commercial gas pizza oven is perfect for high-volume production, allowing you to serve up a steady stream of piping hot pizzas to your hungry customers. The durable construction ensures long-lasting performance, while the gas-powered design provides quick and consistent heat for perfect baking every time.



Whether you're running a busy restaurant, food truck, or catering business, this pizza oven is sure to become your go-to appliance for creating mouthwatering pizzas that will keep your customers coming back for more. Don't miss out on the opportunity to elevate your pizza-making game with the Cookkart Commercial Gas Pizza Oven 1 Deck 6 Tray! Order yours today and start creating culinary masterpieces that will wow your patrons.

## **Technical Specifications**

Chamber Size in MM : 1290 X 1290 X 180 MM Dimension in MM (L X W X H) : 1780 X 1460 X 660 MM

Power Consumption : 0.085KW Power Supply : 220V / 50Hz

Special Features : 1. With flameout protected function. 2. Aluminum main gas pipe. 3. Pure copper

branch gas pipe. 4. Alusteel inside baking chamber 5. 4 Pcs Gas Burning Pipe

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.

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