

Commercial Gas Pizza Oven 3 Deck 6 Tray

Rs. ~~151000~~ Rs. ₹ 145,800
(GST Extra)

Introducing Cookkart's Commercial Gas Pizza Oven 3 Deck 6 Tray, the ultimate solution for busy pizzerias and restaurants looking to elevate their pizza-making game. This powerful and efficient pizza oven features three decks and six trays, allowing you to bake multiple pizzas at once to meet high demand. Achieve perfectly crispy crusts and melty toppings with precision temperature control and even heat distribution.



With its durable construction and reliable gas-powered design, this commercial gas pizza oven ensures long-lasting performance in a fast-paced kitchen environment. Boost your productivity and serve up delicious pizzas in no time with the Cookkart Commercial Gas Pizza Oven 3 Deck 6 Tray. Elevate your culinary creations and impress your customers with every slice. Upgrade your kitchen today with this top-of-the-line pizza oven from Cookkart!

Technical Specifications

Chamber Size in MM	: 870 X 670 X 185 MM
Dimension in MM (L X W X H)	: 1330 X 850 X 1680 MM
Power Consumption	: 0.225KW
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
Tray Size	: 400 X 600 MM
Weight in Kgs	: 360 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.