

## **Commercial Gas Pizza Oven 3 Deck 9 Tray**

Rs. 211500 Rs. 🛘 207,200

(GST Extra)

Looking to elevate your pizzeria's productivity and efficiency? Look no further than the Commercial Gas Pizza Oven 3 Deck 9 Tray from Cookkart. This powerhouse of an oven combines cutting-edge technology with exceptional functionality to revolutionize your pizza-making experience.

With three spacious decks and a 9-tray capacity, this gas pizza oven allows you to bake multiple pizzas simultaneously, maximizing throughput and minimizing wait times. Its durable construction ensures longevity, while its efficient heat distribution guarantees perfectly cooked pizzas every time.



Whether you run a bustling restaurant or a busy catering service, this commercial gas pizza oven is the ultimate solution to meet your high-demand needs. Say goodbye to long queues and hello to satisfied customers with the Cookkart Commercial Gas Pizza Oven 3 Deck 9 Tray. Upgrade your kitchen arsenal today and take your pizza game to the next level!

## **Technical Specifications**

Chamber Size in MM : 1320 X 700 X 185 MM Dimension in MM (L X W X H) : 1815 X 925 X 1720 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 : 450 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.