

## **Electric Pizza Oven Single 16x24 With Stone Thermostate Controller**

Rs. 25800 Rs. [] 21,500 (GST Extra)

Introducing the powerful Electric Pizza Oven Single 16x24 with Stone Thermostat Controller from Cookkart! Elevate your pizzamaking game with this high-performance oven that promises to deliver perfect pizzas every time.

Featuring a spacious 16x24 inch cooking surface and a premium stone base, this oven ensures even heat distribution for crispy crusts and gooey melted cheese. The innovative thermostat controller allows you to easily adjust the temperature, giving you complete control over your pizzamaking process.



With its sleek design and reliable performance, this Electric Pizza Oven is a must-have for any pizzeria or restaurant looking to impress their customers with delicious, freshly baked pizzas. Don't settle for anything less than perfection – choose the Cookkart Electric Pizza Oven Single 16x24 with Stone Thermostat Controller for a truly exceptional pizza experience. Order yours today and start creating mouthwatering pizzas that will keep your customers coming back for more!

## **Technical Specifications**

Chamber Size in MM : 645X510X160

Controller : Thermostate ( KNOB)

Dimension in MM (L X W X H): 980X675X160

Power Consumption : 3 kw

Power Supply : 220 V / 50 HzTemperature Range :  $0^{\circ}\text{C}$  to  $350^{\circ}\text{C}$ 

Weight in Kgs : 60 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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