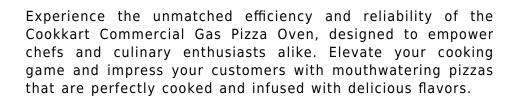


## Commercial Gas Pizza Oven 1 Deck 2 Tray Berjaya

**Rs. 90000 (GST Extra)** 

Introducing the Cookkart Commercial Gas Pizza Oven 1 Deck 2 Tray Berjaya, the ultimate kitchen powerhouse designed to elevate your culinary creations to the next level! This premium gas pizza oven boasts top-tier performance and unparalleled durability, making it a must-have for any professional kitchen.

Crafted by the renowned brand Berjaya, this commercial gas pizza oven is built to withstand the rigors of a busy kitchen environment while delivering exceptional results every time. With a spacious 1 deck and 2 tray capacity, you can effortlessly bake multiple pizzas to perfection simultaneously, catering to high-demand scenarios with ease.



Upgrade your kitchen arsenal today with the Cookkart Commercial Gas Pizza Oven 1 Deck 2 Tray Berjaya and unleash the full potential of your culinary creations. Invest in quality, performance, and innovation - redefine the way you bake pizzas with Cookkart!



Diemension in MM ( L X B X H) : 1340X900X660 Model : BJY-G60-1BD Thermal Load : 40 MJ / Hr

Voltage : 220-240 V / 50-60 Hz

Wattage : 60W
Weight in Kgs : 135 Kgs
Capacity : 20 Kgs / Hr

No Of Trays : 2

## **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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