

## Pizza Stone Oven Gas with digital timer

Rs. 65700 (GST Extra)

Introducing the Cookkart Pizza Stone Oven Gas with digital timer, the ultimate culinary delight for pizza enthusiasts! Elevate your pizza-making experience with this top-of-the-line oven that guarantees perfectly cooked pizzas every time.

Crafted with precision and innovation, this pizza oven is designed to deliver exceptional performance and convenience. The digital timer ensures precise cooking times, while the gaspowered system offers efficient and consistent heat distribution for a crispy and delicious crust.



Embrace the art of pizza-making like never before with the Cookkart Pizza Stone Oven Gas. Whether you're a seasoned professional or a home chef, this oven will take your creations to the next level. Say goodbye to soggy crusts and unevenly cooked pizzas - with this oven, perfection is just a bake away.

Don't settle for mediocre pizzas - invest in the Cookkart Pizza Stone Oven Gas with digital timer today and unleash your inner pizza maestro. Elevate your culinary skills and impress your friends and family with restaurant-quality pizzas right in your own kitchen. Order now and experience pizza perfection like never before!

## **Technical Specifications**

Cavity Dimensions W x D x H (mm) :  $650 \times 525 \times 175$ Dimension W x D x H (mm) :  $920 \times 700 \times 410$ Electricals : 220 - 240V/50HzModel : EPO-36 Premia DT

Power : 4.8kW

Stone Dimension W x D x H (mm) : 645 x 480 x 15 Temperature Range : 20-400°C Weight in Kgs : 38.5kg

## **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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