

Single Deck Mini Electric Pizza Oven

Rs. 32400 Rs. [] 30,000

(GST Extra)

Looking to elevate your pizza-making game? Look no further than the Single Deck Mini Electric Pizza Oven by Cookkart. This powerful and efficient oven is specially designed to help you create delicious and authentic pizzas with ease. With its compact size, it fits perfectly in any kitchen or business space, while delivering exceptional results.

The Single Deck Mini Electric Pizza Oven from Cookkart is a powerhouse of innovation, featuring advanced technology and precision engineering to ensure even cooking and perfect crust every time. Durable, reliable, and easy to use, this oven is a must-have for pizza enthusiasts and professionals alike.

Take your culinary creations to the next level with the Single Deck Mini Electric Pizza Oven by Cookkart. Whether you're running a pizzeria, restaurant, food truck, or simply making pizzas at home, this oven will be your trusted companion in delivering mouthwatering pizzas that will leave your customers coming back for more. Experience the power of precision cooking with this incredible oven today!



Technical Specifications

Cavity Dimensions W x D x H (mm) : $410 \times 410 \times 120$ Dimension W x D x H (mm) : $560 \times 570 \times 280$ Electricals : 220 - 240V/50HzModel : EPO-1D Premia

Power : 2kW
Temperature Range : 0-350°C
Weight in Kgs : 24kg

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.