

Two Deck Mini Electric Pizza Oven

Rs. 43200 Rs. [] 40,000

(GST Extra)

Looking to elevate your pizza game? Look no further than our Cookkart Two Deck Mini Electric Pizza Oven. This compact and efficient oven is designed to bring out the best in your pizza creations. With two decks for double the productivity, you can bake your delicious pizzas to perfection in no time.

Experience the power of precision with our electric pizza oven, delivering consistent and even cooking results every time. Its mini design is perfect for small spaces without compromising on quality and performance. Whether you're a seasoned pizzaiolo or a home cook looking to impress, this oven is sure to take your pizza-making skills to the next level.



Invest in the Cookkart Two Deck Mini Electric Pizza Oven and unleash your culinary creativity. Elevate your pizzas with a crispy crust, gooey cheese, and flavorful toppings that will leave your customers or guests wanting more. Don't miss out on this opportunity to upgrade your kitchen and bring your pizza creations to life. Order now and start cooking up a storm!

Technical Specifications

Cavity Dimensions W x D x H (mm) : $410 \times 410 \times 120$ Dimension W x D x H (mm) : $560 \times 570 \times 440$ Electricals : 220 - 240 V/50 HzModel : EPO-2D Premia

Power : 3kW
Temperature Range : 0-350°C
Weight in Kgs : 33kg

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.