

Single Deck Electric Pizza Oven With Steam, Computer Control 2 Trays

Rs. 135000 Rs. [] 125,000 (GST Extra)

Looking to elevate your pizza-making game to the next level? Introducing the Cookkart Single Deck Electric Pizza Oven with Steam, a cutting-edge appliance designed to deliver perfection with every bake. This innovative oven features computer control technology that allows you to fine-tune your settings with precision. With a spacious capacity to accommodate 2 trays at once, you can increase your productivity while maintaining exceptional quality. The addition of steam functionality ensures your pizzas come out with a crispy crust and gooey cheese that will leave your customers coming back for more. Upgrade your kitchen arsenal with this powerful and efficient pizza oven from Cookkart.



Technical Specifications

Dimension W x D x H (mm) : 1355 x 960 x 700 mm

Electricals : 1-220V / 50HzModel : EFO-1D-2C*

Power : 6.8 kWTemperature (in °C) : $0 \sim 400 ^{\circ}\text{C}$ Trays : $2 \times \text{EN Trays}$ Weight in Kgs : 130 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.