

Three Deck Electric Pizza Oven - 6 Trays

Rs. 183600 Rs. | 170,000 (GST Extra)

Looking to elevate your pizza-making game to the next level of perfection? Look no further than the Three Deck Electric Pizza Oven with 6 Trays from Cookkart. This high-performance oven is a game-changer for any restaurant or pizzeria, delivering unmatched results with its three deck design and capacity to bake up to 6 trays of delicious pizza at once.

Prepare to amaze your customers with the mouthwatering aroma and perfectly cooked pizzas that this oven delivers. Its advanced electric heating technology ensures even baking every time, while the three decks allow you to maximize

productivity and efficiency in your kitchen. With Cookkart's Three Deck Electric Pizza Oven, you can create



culinary masterpieces that will leave your customers craving for more. Get ready to take your pizza business to new heights with this powerful and reliable oven by your side. Order now and experience the difference for yourself!

Technical Specifications

Dimension W x D x H (mm) : 1250*845*1615 mm

Electricals : 380V / 50 Hz

Model : EDO-3D-6T Premia

Power : 19.8 kW : 0 ~ 400°C Temperature (in °C) Trays : 6 x EN Trays Weight in Kgs : 175 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.

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