

## Double Deck Gas Pizza Oven - 4 Trays

**Rs. 150800 (GST Extra)**

Looking to elevate your pizza-making game? Look no further than the Cookkart Double Deck Gas Pizza Oven with 4 trays. This powerhouse oven is designed to deliver crispy, delicious pizzas with ease and efficiency. Whether you're a seasoned pizza chef or a home cook looking to impress, this double deck gas pizza oven is a must-have addition to your kitchen.

With its innovative design and high-quality construction, this pizza oven is built to withstand the demands of a busy kitchen environment. The two decks provide ample space for baking multiple pizzas at once, allowing you to serve up piping hot pies to your hungry customers in no time.

Equipped with advanced features and precision controls, this gas pizza oven ensures consistent and even cooking every time. Say goodbye to unevenly baked pizzas and hello to perfectly crisp crusts and gooey melted cheese.

Bring the power of professional pizza baking into your own kitchen with the Cookkart Double Deck Gas Pizza Oven. Elevate your cooking experience and impress your guests with mouth-watering pizzas that are sure to delight. Order yours today and get ready to take your pizza game to the next level!



### Technical Specifications

Dimension W x D x H (mm)	: 1340 x 900 x 1380mm
Electrical Power	: 120W
Electricals	: 1-220V / 50Hz
Gas Consumption	: 600g/hr
Gas Pressure	: 2800 (Pa)
Model	: GDO-2D-4T Premia
Temperature (in °C)	: 0 ~ 400°C
Trays	: 4 x EN Trays
Weight in Kgs	: 250KG

### 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.