

Two Deck Electric Pizza Oven With Steam, Computer Control & 4 Trays

Rs. 191100 (GST Extra)

Experience the ultimate baking perfection with Cookkart's Two Deck Electric Pizza Oven With Steam, designed to elevate your culinary creations to the next level. This premium oven features a computer control system that ensures precise temperature regulation, guaranteeing consistent and delicious results every time. Equipped with 4 spacious trays, you can easily bake multiple pizzas simultaneously, saving you time and effort in the kitchen. Say goodbye to dull and dry crusts, as the built-in steam function helps retain moisture for that perfect crispy yet fluffy texture. Elevate your pizza game with Cookkart's Two Deck Electric Pizza Oven With Steam and unleash your inner pizzaiolo today!



Technical Specifications

Dimension W x D x H (mm)	: 1355 x 960 x 1255 mm
Electricals	: 3-380V / 50 Hz
Model	: EFO-2D-4C
Power	: 13.6 kW
Temperature (in °C)	: 0 ~ 400°C
Trays	: 4 x EN Trays
Weight in Kgs	: 220 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 Reception:** 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.