

Pizza Oven 9 x 18 Inch With 2 Wire Grills

Rs. 17860 **Rs. ₹ 15,950**
(GST Extra)

Ignite your passion for perfectly cooked pizzas with the Cookkart Pizza Oven 9 x 18 Inch. This top-of-the-line pizza oven is designed to deliver crispy crusts and gooey melted cheese with every bake. Equipped with 2 wire grills, this oven ensures even cooking and allows you to cook multiple pizzas at once. Elevate your pizza-making game and impress your guests with professional-quality pizzas right in your own kitchen. Invest in the Cookkart Pizza Oven 9 x 18 Inch and experience the ultimate pizza perfection!



Technical Specifications

Model	: PO 408 PC
Outer body	: MS Powder Coated - Red
Power Consumption	: 2400 W
Product Type	: Electric Pizza Oven
Temperature	: Up to 300°C
Weight in Kgs	: 23 Kg (Approx.)
Capacity	: 8 inch(20.32 Cm) - 4 Pizza
Dimension in Inches (L X W X H)	: 12 x 23 x 17

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.