

Pizza Oven 9 x 18 Inch With 2 Wire Grills SS

Rs. 19090 **Rs. ₹ 17,050**
(GST Extra)

Introducing the Cookkart Pizza Oven 9 x 18 Inch With 2 Wire Grills SS, the must-have addition to your kitchen arsenal for creating mouthwatering pizzas! This sleek and durable pizza oven is designed to deliver exceptional performance, ensuring perfectly baked pizzas every time. Featuring 2 wire grills made of high-quality stainless steel, this oven provides even heat distribution for consistent cooking results. Elevate your pizza-making game with this powerful and efficient pizza oven that will help you cook up delicious and crispy pizzas in no time. Make a statement and impress your guests with the Cookkart Pizza Oven 9 x 18 Inch With 2 Wire Grills SS - the ultimate tool for pizza perfection!



Technical Specifications

Color	: SS GREY / SILVER
Consumption	: Single Phase
Design Type	: INDIAN / STANDARD
Door Type	: Single Door
Electrical Load	: 2.4 KW
Features	: Autocut, Heater Selection
Frequency	: 50 Hz
Max Temperature	: 300
Number Of Deck	: 1
Oven Type	: COMMERCIAL KITCHEN
Portable	: YES
Power source	: Electric
Shelf Size	: 9 X 18 INCH -2
Size	: Medium
Tray Size	: 9 X 18 INCH - 2
Usage/Application	: Pizza Baking / Garlic Bread
Voltage	: 230
Capacity	: 4
Material	: Stainless Steel
Type	: Single Deck Oven

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.