

Pizza Oven 9 x 18 Inch With 2 Wire Grills SS

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

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.