

## Pizza Oven 18 x 12 Inch With 2 Wire Grills SS

Rs. 22050 Rs. | 19,690

(GST Extra)

Upgrade your pizzeria with the Cookkart Pizza Oven 18 x 12 Inch featuring 2 durable wire grills made of high-quality stainless steel. This versatile pizza oven is a must-have for any professional kitchen, delivering consistent and mouthwatering pizzas every time. Elevate your culinary experience and impress your customers with perfectly baked pizzas using this top-of-the-line oven from Cookkart. Order yours today and take your pizza game to the next level!



## **Technical Specifications**

Inner Body : Stainless Steel
Model : PO 409 SS
Outer body : Stainless Steel

Power Consumption : 2400 W

Product Type : Electric Pizza Oven

SS Wire Grills : 18 x 12 inch(45.72 X 30.48 Cm) - 2

Temperature : up to 300°C Weight in Kgs : 22 Kg (Approx.)

Capacity : 4 Pizzas of 9 Inch(22.86 Cm)

Dimension in Inches (L X W X H): 25 x 17 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 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