

## Electric Stone Pizza Oven 12 x 12 x 3 Inch Single Deck

~~Rs. 14660~~ **Rs. ₹ 13,090**  
(GST Extra)

### Technical Specifications

|                                 |                                  |
|---------------------------------|----------------------------------|
| Inner Body                      | : Stainless Steel                |
| Model                           | : PO 112 STN                     |
| Outer body                      | : Powder Coated                  |
| Power Consumption               | : 1600 W                         |
| Product Type                    | : Electric Pizza Oven            |
| Stone Size                      | : 12 x 12 inch(30.48 X 30.48 Cm) |
| Temperature                     | : up to 300°C                    |
| Weight in Kgs                   | : 10 Kg (Approx.)                |
| Capacity                        | : 1 Pizza of 12 inch(30.48 Cm)   |
| Dimension in Inches (L X W X H) | : 18 x 16 x 9                    |



### 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.