

Electric Stone Pizza Oven 18 x 18 x 3 Inch Double Deck

Rs. 42990 Rs. [] 38,390

(GST Extra)

Immerse yourself in the art of authentic pizza making with the Cookkart Electric Stone Pizza Oven Double Deck. Crafted for perfection, this 18 x 18 x 3 inch powerhouse is designed to elevate your culinary creations to new heights. Featuring a durable stone cooking surface, this oven ensures even heat distribution for crisp and delicious pizzas every time. Say goodbye to mediocre results and hello to mouthwatering pizzas that will leave your guests craving for more. Let the Cookkart Electric Stone Pizza Oven Double Deck ignite your passion for gourmet cooking and take your culinary skills to the next level. Elevate your pizza game now!



Technical Specifications

Inner Body : Stainless Steel
Model : PO 118 STN DBL
Outer body : Stainless Steel

Power Consumption : 5600 W

Product Type : Electric Pizza Oven

Stone Size : 18 x 18 inch(45.72 X 45.72 Cm) - 2

Temperature : Up to 300°C Weight in Kgs : 36 Kg (Approx.)

Capacity : 18 inch(45.72 Cm) - 2 Pizza

Dimension in Inches (L X W X H): 23 x 22 x 16

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.