

Electric Stone Pizza Oven 27 x 18 x 5 Inch Wire Grill

Rs. 53590 Rs. [] 47,850

(GST Extra)

Introducing the top-of-the-line Electric Stone Pizza Oven from Cookkart, a game-changer in the world of pizza making! This versatile oven features a spacious 27 x 18 x 5 inch wire grill, designed to deliver mouthwatering pizzas with a perfect stone-baked crust every time. Crafted with precision and innovation, this oven combines style with practicality, ideal for both commercial kitchens and home cooks alike. Elevate your pizza game with this high-performance appliance that promises unparalleled results. Say goodbye to ordinary pizzas and hello to gourmet perfection with Cookkart's Electric Stone Pizza Oven! Unlock a world of culinary possibilities and create delicious masterpieces that will leave everyone craving for more. Invest in quality, invest in Cookkart!



Technical Specifications

Deck Dimension (W x D x H) : 27 x 18 x 5 Inch(68.58 X 45.72 X 12.7 Cm)

Inner Body : Stainless Steel

Model : PO 90 STN

Outer body : Stainless Steel

Outer Dimension (W X D X H): 35 x 24 x 16 Inches

Power Consumption : 4000 W

Product Type : Electric Pizza Oven

Stone Size : 27 x 18 inch(68.58 X 45.72 Cm)

Temperature : Up to 300°C
Weight in Kgs : 45 Kgs (Approx.)

Capacity : 6 Pizzas of 9 inch(22.86 Cm)

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in