

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

~~Rs. 53590~~ **Rs. ₹ 47,850**
(GST Extra)

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.