

## Electric Stone Pizza Oven 39 x 26 x 5 Inch Wire Grill

~~Rs. 81920~~ **Rs. ₹ 73,150**  
(GST Extra)

### Technical Specifications

Deck Dimension (W x D x H) :	39 x 26 x 5 Inch
Inner Body :	Stainless Steel
Model :	PO 180 STN
Outer body :	Stainless Steel
Outer Size (W x D x H) :	47 x 32 x 16 inch
Power Consumption :	6250 W
Product Type :	Electric Pizza Oven
Stone Size :	39 x 26 Inch(99.06 X 66.04 Cm)
Temperature :	Up to 300°C
Weight in Kgs :	72 Kgs (Approx.)
Capacity :	6 Pizzas of 12 inch(30.48 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.