

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

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

Enhance the flavor and authenticity of your pizzas with Cookkart's Electric Stone Pizza Oven. This top-of-the-line oven boasts a generous size of 39 x 26 x 5 inches, providing ample space to bake multiple pizzas at once. The high-quality wire grill ensures even heat distribution for perfectly crispy crusts and gooey melted cheese.



Designed for efficiency and precision, this electric stone pizza oven is a game-changer for any kitchen or pizzeria. Elevate your culinary creations with this powerful and reliable oven that guarantees consistent results every time. Invest in this must-have equipment from Cookkart and experience the difference in taste and texture that will leave your customers craving for more.



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 Reception:** 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.